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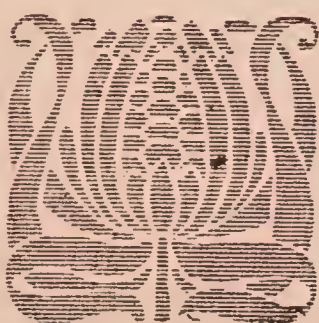






# LUNCHEON AND DINNER MENUS

*With Recipes for  
Every Day in the  
Year*



M. S. NAIDEN

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## Preface

The following are the menus which I have actually used in the past year. Originally, I planned my luncheons and dinners for one week in advance and each Monday morning posted this typed sheet of menus (with recipe references) in the kitchen.

I make use of every possible left-over and frequently buy (particularly in the case of meats) sufficient to make certain of enough "left-over" to serve as the foundation of the "meat dish" for the following evening. It is also left-overs and the liquor from canned vegetables (asparagus, peas, etc.) that I frequently use in making soups. It is easy in this way to market to the best advantage, saving both time and money. The meals were planned for a family of three. Under my house budget system, a certain allowance is made for food, and these meals have proved reasonable and uniform in cost, averaging between \$20 and \$24 a month per person. This included entertaining guests. The menus are neither elaborate or expensive, but an effort was made to secure variety, attractiveness and wholesomeness at a minimum of labor and expense. There will be times, however, due to local market conditions and individual tastes when the user of these menus will have to substitute "dishes." Meals may be further rounded out by the addition of a soup or salad when desired. No provision has been made for Sunday evening supper (lower left hand space).

I have found it advisable to keep an emergency reserve shelf, whereon I keep the "makings" for the emergency luncheons and dinners given at the back of the book. These supplies are kept entirely separate from those used daily and replenished as soon as used. This is useful for unexpected company when the food on hand is not sufficient for additional guests.

The simple numerical references after dishes refer to the page in the Boston Cooking School Book (Fannie Mer-

ritt Farmer), revised edition, where the recipe may be found. Other references (as S 87) refer to the page in the Supplement. These recipes are my own collection from many sources.

These menus and recipes are printed at the request of friends. I hope that they will be of help to them and partially settle that most troublesome of daily questions, "What shall we eat?"

M. S. N.



# Menus

## January

### LUNCHEON

### DINNER

Oyster and Onion Puree (S 141)  
Savory Goulash (S 52)  
Corn Bread  
Lettuce Salad  
Hot Chocolate with Whipped  
Cream

Clear Soup  
Tomato Aspic Salad  
Eggs a la King (S 46)  
Fruit

Cream of Potato Soup  
Perfect Loaf (S 93)  
Muffins  
Banana Salad

Cream of Asparagus Soup  
Supper Muffins (S 85)  
Fruit  
Tea

Vegetable Soup  
Cheese Puffs (S 54)  
Stuffed Tomato Salad  
Fruit  
Hot Tea

Cream of Celery Soup  
Omelette with Fried Onion  
Filling  
Buttered Toast  
Fruit  
Hot Chocolate

1

Oyster Cocktail  
Cream of Tomato Soup  
Roast Loin of Pork  
Cranberry Sauce  
Potatoes Franconia  
Creamed Cauliflower  
Fig Pudding with Hard Sauce

2

Stuffed Ham (S 87)  
American Fried Potatoes  
Creamed Asparagus  
Prune Whip

3

Planked Beef Steak (199)  
Creamed Mushrooms  
Cucumber Salad  
Nut Meringue (480)  
Coffee

4

Cream of Tomato Soup  
Veal Birds  
Potatoes au Gratin  
Asparagus with Hollandaise  
Sauce  
Hot Biscuit  
Jane's Orange Jelly Salad  
(S 115)

5

Halibut Baked in Custard  
(S 71)  
Shoe String Potatoes  
String Beans  
Butter Scotch Pie (S 96)

6

Cream of Bean Soup  
Timbales of Meat (using left-  
overs) (S 58)  
Creamed Celery  
Beets Harvard  
Prune Salad (S 124)

7

Fruit Cocktail  
Roast Leg of Lamb  
Mint Sauce  
Mashed Potatoes  
String Beans  
Date Sponge (S 107)  
Coffee

5

# January

## LUNCHEON

## DINNER

8

Onion Soup  
Cheese Timbales (S 55)  
Hot Chocolate  
Fruit

Cold Sliced Lamb  
Creamed Peas  
Savory Potato Omelette (S 163)  
Peach and Pecan Salad (S 119)

9

Egg and Cheese Soup (S 143)  
Uxbridge Supper Potatoes  
(S 163)  
Vegetable Peonies (S 117)  
Hot Tea

Lamb Surprise with Rice  
(S 83)  
Creamed Peppers  
Lettuce Salad with Roquefort  
Dressing  
Coffee

10

Cream of Pea Soup  
Lamb Aspic Salad (S 112)  
Cheese Puffs (S 54)  
Hot Chocolate

Lamb Croquettes (left-overs)  
(S 82)  
or Arabian Stew (S 79)  
Corn and Beans  
Potatoes au Gratin  
Chocolate Pie  
Coffee

11

Concordia Fried Potatoes with  
Corn (S 163)  
Cabbage Salad  
Muffins  
Grapefruit

Swiss Steak  
Fried Onions  
Creamed Potatoes  
Corn Fritters  
Jellied Peaches

12

✓ Vegetable Soup  
Creamed Dried Beef on Toast  
Sliced Oranges  
Hot Chocolate

Salmon Souffle (S 68)  
Stuffed Baked Green Peppers  
Rice au Gratin  
Alligator Pear Salad

13

Cream of Onion Soup  
Frozen Salmon Salad (S 65)  
Peanut Biscuit  
Hot Chocolate

Luncheon Sandwiches (S 86)  
(left steak)  
Cold Slaw  
Baked Tomatoes  
Stuffed Baked Potatoes  
French Fruit Salad (330)

14

Oyster Cocktail  
Smothered Chicken  
Mashed Potatoes, Gravy  
Creamed Onions  
Hot Biscuits  
Devil's Food with Whipped  
Cream

# January

## LUNCHEON

## DINNER

15

✓ Chicken Soup with Noodles  
Cheese Souffle  
Buttered Toast  
Fruit

Lenox Chicken (387)  
Shoe String Potatoes  
Fried Bananas  
Stuffed Tomato Salad

16

Tomato Bisque  
Bacon Timbale (S 52)  
Muffins  
Fruit

Meat Loaf with Horseradish  
Sauce  
Hashed Brown Potatoes  
String Beans  
Prune Snowballs (S 14)

17

Cream of Potato and Onion  
Soup  
Ravioli with Tomato Sauce 95  
Grated Cheese  
Bananas Sliced and Sprinkled  
with Lemon Juice

Cold Meat Loaf  
Baked Stuffed Potatoes  
Succotash  
Delmonico's Special (S 7)

18

Tomato Aspic Salad  
Cheese Omelette with Toast  
Hot Chocolate

Celery, Olives  
Lamb Chops Castellane (217)  
Potatoes au Gratin  
Prune Whip

19

✓ Potato Salad  
Sliced Ham  
Muffins  
Hot Chocolate  
Fruit

Liver and Bacon  
American Fried Potatoes  
Creamed Peas  
Radishes  
Cottage Pudding

20

Peas Timbales (S 58)  
Buttered Toast  
Fruit Salad

Fried Eggs on Waffles Gar-  
nished with Bacon  
Tomato Surprise Salad  
Heavenly Pie (S 94)

21

Vegetable Soup  
Rolled Porterhouse Roast  
Brown Gravy, Potatoes  
Hot Biscuits  
Cauliflower au Gratin  
Marshmallow Pudding (432)

# January

## LUNCHEON

Appledore Soup (138)  
Luncheon Eggs (S 36)  
Baked Apples

Vegetable Soup  
Cheese Timbales (S 55)  
Buttered Toast  
Sliced Oranges with Cocoanut

Soup  
Mexican Rice (S 52)  
Banana Salad with Mint

Soup Soubise (126)  
Meatless Meat Loaf (S 93)  
Cheese Puffs (S 54)  
Fruit

Potato Soup  
Corn Fritters  
Muffins  
Spinach Salad (S 116)

Clear Soup  
Curried Eggs with Rice  
Buttered Toast  
Bananas with Lemon Juice

## DINNER

22  
Cold Sliced Beef with Horse-  
radish Sauce  
Cauliflower a la Creme (S 62)  
(left-over)  
French Fried Potatoes  
Peach Cream (S 8)

23  
Cecils with Tomato Sauce (213)  
Rice au Gratin  
Green Beans  
Peach Cobbler

24  
Pork Chops Cooked in Milk  
Shoe String Potatoes  
Succotash  
Marshmallow Salad (S 115)

25  
Cream of Tomato Soup with  
Whipped Cream  
Beef Tenderloin with Bacon  
Baked Stuffed Potatoes  
Scalloped Onions  
Tomato Baskets with Aspara-  
gus  
Cheese Canapes  
Peppermint Ice Cream, Coffee

26  
Washington Salmon Supreme  
(S 69)  
Baked Stuffed Green Peppers  
Creamed Potatoes  
Napoleons (477)

27  
Beefsteak Pie (left steak) (213)  
Sweet Potatoes with Marshmal-  
lows  
Brussels Sprouts  
Asparagus Salad with French  
Dressing

28  
Cream of Asparagus Soup  
(or Celery)  
Roast Loin of Pork with Apple  
Sauce  
Franconia Potatoes, Gravy  
Onion Souffle (S 154)  
Hot Biscuits  
Lemon Meringue Pie

# January

## LUNCHEON

## DINNER

29

Cream of Onion Soup  
Macaroni Loaf (S 50)  
Fruit Cup in Orange Cups  
Hot Chocolate

Cold Sliced Pork  
Hashed Brown Potatoes  
Scalloped Tomatoes  
Celery Olives  
Apple Meringue (413)

30

Vegetable Soup  
Cheese Souffle  
Muffins  
Banana Salad with Nuts

Woodcock Toast (S 43)  
French Fried Potatoes  
Beets Belvidere (S 147)  
Orange Blanc Mange

31

Onion Soup with Cheese (S 143)  
Eggs and Mushrooms (S 44)  
Baked Apples

Stuffed Ham (S 87)  
Creamed Celery  
Virginia Sweet Potatoes (S 167)  
Fruit Cup

# February

## LUNCHEON

## DINNER

1

Cream of Peas Soup  
Egg Timbales with Tomato  
Sauce (194)  
Grapefruit Cocktail

Cream of Celery Soup  
Filets Mignons with Mushroom  
Sauce  
French Peas  
Grapefruit and Apple Salad  
Marshmallow Pudding (432)

2

Black Bean Soup  
Peas Timbales  
Popovers  
Fruit

Luncheon Sandwiches (S 86)  
Stuffed Baked Potatoes  
Creamed Lima Beans  
Chiffon Pie (S 95)

3

Cream of Tomato Soup  
Mock Crab on Toast (S 39)  
Chocolate Souffle

Veal Goulash (S 78)  
Baked Sweet Potatoes  
Creamed Spinach  
Prune Souffle (S 11)

4

Spinach Soup  
Smothered Chicken  
Mashed Potatoes  
Gravy, Hot Biscuits  
Stuffed Baked Onions  
Stuffed Apples with Meringue  
(S 24)

9

# February

## LUNCHEON

## DINNER

5

Chicken Soup  
Eggs with Creole Sauce (S 46)  
Muffins  
Tea  
Fruit

Chicken in Curry Sauce with  
Rice and Relishes  
Cocoanut Peanuts and Chutney  
Harvard Beets  
Asparagus Salad  
Cheese Wafers  
Coffee

6

Duchess Soup  
Tomato Aspic Salad  
Cheese Crackers  
Sliced Oranges with Cocoanut

Hamburger Steak with Onions  
Asparagus with Hollandaise  
Mashed Potatoes  
Hot Biscuits  
Apple Pandowdy (S 15)

7

Cream of Asparagus Soup  
Supper Muffins (S 85)  
(left-overs)  
Sliced Bananas

Planked Eggs with Vegetables  
(S 38)  
Buttered Toast  
Lettuce with Thousand Island  
Dressing  
Macedoine of Fruit in Orange  
Cups

8

Cream of Onion Soup  
Stuffed Croutons (S 85)  
Luncheon Salad (S 110)

Pot Roast of Ham (S 87)  
Stuffed Baked Sweet Potatoes  
Creamed Celery  
Heavenly Pie (S 94)

9

Split Peas Soup  
Tomato Scramble (S 44)  
Baked Apple Tosca (S 21)

Ham Loaf (S 89)  
Baked Stuffed Peppers  
Rice au Gratin  
Rolled French Pancakes  
Spread with Jelly

10

Tomato Soup  
✓ Cheese Souffle  
✓ Lettuce Salad  
Muffins  
Hot Chocolate

Lamb Chops en Casserole (220)  
Spinach with Hard Egg Garnish  
Olives Celery  
Orange Delight (S 7)

11

Cream of Celery Soup  
Roast Veal Stuffed with Apricot  
Dressing  
Potatoes Franconia  
Hot Biscuits  
Gravy  
Green Beans  
Celery Radishes  
Bananas West Indian (S 7)

10

# February

## LUNCHEON

## DINNER

12

Vegetable Soup  
Lobster Salad With Hard Egg  
Garnish  
Buttered Toast  
Hot Chocolate

Cold Sliced Veal  
Succotash  
Candied Sweet Potatoes  
Apple and Grapefruit Salad  
with French Dressing

13

Creamed Beef on Toast  
Banana Salad (338)

Ragout of Veal with Border of  
Mashed Potatoes (231)  
Corn Fritters  
Celery  
Grape Juice Souffle (S 17)

14

Concordia Creamed Shrimps  
Nut and Celery Salad (338)  
Cheese Crackers  
Hot Chocolate

Fried Liver Garnished with  
Bacon  
Creamed Potatoes  
Baked Stuffed Onions with  
Brown Sauce  
Date Pudding (S 107)

15

Potato and Onion Soup  
Chaud Froid of Eggs (385)  
Corn Muffins  
Orange Mint Salad (339)

Broiled T Bone Steak  
French Fried Potatoes  
Baked Stuffed Peppers  
Stuffed Tomato Salad  
Crackers Cheese  
Coffec

16

Appledore Soup  
Neapolitan Macaroni (S 50)  
Fruit

Salmon Puff (S 65)  
Peas au Jus (S 157)  
Baked Potatoes  
Butterscotch Pie (S 96)

17

Cream of Peas Soup  
Vegetable Salad  
Buttered Toast  
Hot Chocolate  
Fruit

Beef Steak Pie (213) (left-  
over)  
Shoe String Potatoes  
Scalloped Tomatoes  
Jellied Walnuts 431

18

Cream of Onion Soup  
Roast Pork  
Apple Sauce  
Franconia Potatoes  
Gravy  
Creamed Cauliflower  
Hot Biscuits  
Pudding Macedoine (423)

11

# February

## LUNCHEON

## DINNER

19

Cream of Potato Soup  
Vegetable Salad  
Grapefruit with Maple Sirup  
(S 20)

Cold Sliced Pork  
Hashed Brown Potatoes  
Baked Tomatoes With Peppers  
Banana Cream Pie

20

Vegetable Soup  
Cheese Timbales (S 55)  
Date Salad (S 118)

Eggs au Gratin (S 45)  
Baked Potatoes  
Lima Bean Succotash  
Stuffed Apples (S 22)

21

Tomato Soup  
Poached Eggs Mexican (S 42)  
Lettuce Rolls (S 127)

Baked Corn Beef Hash  
Brussels Sprouts  
Rice au Gratin  
Bananas Baked (S 27)

22

Tabasco Eggs (S 40)  
Banana and Celery Salad  
(S 124)  
Hot Chocolate

Broiled T Bone Steak  
Potatoes au Gratin  
Creamed Cauliflower  
Chocolate Sponge (S 16)

23

Creole Soup  
Savory Spagetti (S 49)  
Head Lettuce Salad  
Date Cookies (S 4)

Baked Ham (S 88)  
Waffles  
Celery au Gratin (165)  
Olives Radishes  
Prune Delight (S 27)

24

Onion Soup (S 143)  
English Muffins Savory (S 41)  
Cookies  
Fruit

Breaded Veal Chops Browned  
and Baked in White Sauce  
Cauliflower au Gratin  
Potato Croquettes  
Maple Nut Charlotte (S 7)

25

Fruit Cocktail  
Chicken Stanley (246)  
Mashed Potatoes  
Fried Eggplant  
Chocolate Charlotte (S 17)



# February

## LUNCHEON

Cream of Potato Soup  
Eggs Caracas (558)  
Muffins  
Fruit

Vegetable Soup  
Rice a la Riston (89)  
Rolls  
Nut Date Bars (S 4)  
Hot Chocolate

Creamed Beef on Toast  
Vegetable Salad  
Chocolate Cookies (491)

Lamb Aspic Salad (S 112)  
Stuffed Baked Potatoes  
Fruit  
Hot Tea

## DINNER

26  
Chicken Hollandaise (263)  
Potato Chips  
Creamed Celery  
Head Lettuce Salad  
Napoleons

27  
Roast Lamb with Apricot  
Dressing  
Mashed Potatoes  
Harvard Beets  
Rolls  
Fruit Baskets (459)

28  
Mock Bisque Soup (141)  
Minced Mutton (564)  
Potato Apples (317)  
Creamed Cauliflower  
Italian Sorbet (438)

29  
Broiled T Bone Steak  
French Fried Potatoes  
Cauliflower au Gratin  
Manhattan Pudding (446)

# March

## LUNCHEON

Chaud Froid of Eggs (385)  
Rolls  
Lettuce Salad  
Grapefruit Cocktail

Bologna Spaghetti (S 51)  
Fruit Salad  
Cheese Wafers  
Hot Chocolate

Onion Puree  
Stuffed Baked Potatoes  
Cheese Souffle  
Lettuce Salad

## DINNER

1  
Swiss Potato Soup (139)  
Calves Liver and Bacon with  
Onions  
Scalloped Potatoes  
Baked Tomatoes  
Fruit Salad

2  
Cream of Tomato Soup  
Planked Eggs (S 38)  
With Vegetables  
Meringue Glace with Whipped  
Cream (480)

3  
Split Peas Soup (138)  
Fried Chicken  
Mashed Potatoes  
Green Beans  
Hot Biscuits  
Icebergs (437)

4  
Arabian Stew (S 79)  
Creamed Asparagus  
Shoe String Potatoes  
Celery  
Radishes  
Hot Biscuits  
Chiffon Pie

# M a r c h

## LUNCHEON

## DINNER

5

Cream of Chicken Soup  
Meat Salad  
Cocoanut Cakes (S 3)  
Hot Chocolate

Blanquette of Chicken (249)  
Hot Biscuits  
Mashed Potatoes, Green Beans  
Marshmallow Pudding (432)

6

Rice Soup  
Poached Eggs with Tomato  
Sauce (S 42)  
Fruit

Veal Birds  
Shredded Potatoes  
Green Beans and Beets  
Fig Charlotte Russe (S 20)

7

Cream of Celery Soup  
Macaroni Surprise (S 49)  
Fruit Cup

Curried Eggs with Rice Border  
Scalloped Tomatoes  
Relishes  
Fruit Salad in Grapefruit  
Halves

8

Tomato Aspic Salad  
Creamed Dried Beef on Toast  
Baked Cup Custard

Ham Baked in Grape Juice  
(S 86)  
Shredded Potatoes  
Baked Stuffed Peppers  
Chocolate Pudding (395)

9

Tomato Eggs (S 48)  
Stuffed Baked Potatoes  
Baked Apples

Hamburger Steak  
American Fried Potatoes  
Creamed Lima Beans  
Relishes  
Cocoa Marshmallow Pie (S 96)

10

Appledore Soup (138)  
Cheese Dreams (S 56)  
Molded Fruit Salad (S 110)

Broiled T Bone Steak with  
Mushroom Sauce  
Potato Apples (317)  
Creamed Peas  
Burnt Walnut Bisque (446)

11

Cream of Celery Soup  
Baked Chicken (250)  
Mashed Potatoes, String Beans  
Hot Biscuits  
Banana Whip (S 28)

14

# M a r c h

## LUNCHEON

## DINNER

12

Cream of Corn Soup  
Poached Eggs with Curry Sauce  
(S 45)  
Muffins  
Head Lettuce Salad  
Fruit

Calves Liver Fried with Bacon  
and Onions  
Creamed Potatoes  
French Peas in Patty Cases  
Lettuce with Thousand Island  
Dressing  
Prune Whip

13

Chicken Soup  
Eggs a la Suisse (96)  
Baked Apples

Chicken Souffle (262)  
Green Beans and Corn  
Potato Chips  
Grapefruit Delight (S 19)

14

Cream of Bean Soup  
Potato Salad  
Frankfurters  
Cookies, Hot Chocolate

Vegetable Soup  
Roast Lamb  
Corn Oysters  
Franconia Potatoes  
Biscuit  
Apricot Parfait

15

Hot Tamales  
Vegetable Salad  
Stewed Apricots

Soup (from lamb bones)  
Lamb Surprise (S 83)  
Stuffed Peppers  
Creamed Potatoes  
Vermont Apple Sauce Pie  
(S 94)

16

Bacon and Cheese Rounds (S  
54)  
Pineapple Salad  
Marguerites

Cream of Tomato Soup  
Halibut Poulette (170)  
Shredded Potatoes  
Scalloped Tomatoes  
Pineapple Mousse (455)

17

Eggs Fondu (S 34)  
Timbales of Mixed Vegetables  
(S 58)  
Fruit

Grapefruit Cocktail  
Baked Ham  
Boston Baked Beans  
Scalloped Potatoes  
Prune Snowballs (S 14)

18

Onion Soup (S 143)  
Veal Cutlets (227)  
Mashed Potatoes  
Fried Eggplant  
Hawaiian Pudding (S 14)

15

# M a r c h

## LUNCHEON

## DINNER

19

Devilled Eggs  
Creamed Asparagus on Toast  
Rice and Apple Creole (S 21)

Soup Soubise (126)  
Roast Beef, Franconia Potatoes  
Stuffed Eggplant  
Hot Biscuit  
Peach Pecan Salad (S 119)

20

Vegetable Soup (from bones)  
Savory Supper Rice (S 49)  
Fruit

Cecils with Tomato Sauce (213)  
Hashed Brown Potatoes (319)  
Cauliflower au Gratin (289)  
Jellied Peaches and Almonds  
(S 11)

21

Cream of Celery Soup  
Broiled Ham  
Brown Beans  
Rye Bread  
Fruit  
Hot Chocolate

Eggs Poached Mexican (S 42)  
Potato Croquettes (316)  
Cauliflower with Mushrooms  
Arabian Ambrosia (S 19)

22

Swiss Potato Soup  
Creamed Veal and Mutton on  
Toast  
Peach Gelatin

Radishes  
Celery  
Ham with Fried Eggs and  
Waffles  
Cheese and Olive Salad (337)  
Manhattan Pudding (451)

23

Duchess Soup  
Baked Liver  
Rice au Gratin  
Lettuce Salad  
Muffins

Planked Hamburg Steak (S 81)  
Creamed Celery  
Apple Gateau (S 22)

24

Eggs a la Molot Chausseur  
(S 38)  
Stuffed Baked Potatoes  
Apricot Whip

Celery Olives  
Roast Pork with Apple Sauce  
Franconia Potatoes  
Creamed Asparagus on Toast  
Hot Biscuits  
Grapefruit Salad (341)

25

Cream of Asparagus Soup  
Chicken en Casserole (252)  
Mashed Potatoes  
Creamed Peas  
Angel Food with Whipped  
Cream

# March

## LUNCHEON

Turban of Fish (176)  
Rice and Tomato Croquettes  
(336)  
Rolls  
Fruit

Chicken Soup  
Mexican Eggs (S 42)  
Fruit

Cream of Chicken Soup (from  
chicken bones)  
Concordia Macaroni (S 51)  
Grapefruit

Split Peas Soup  
Creamed Beef on Toast  
Fruit

Onion Soup (S 143)  
Cheese Croquettes (S 56)  
Vegetable Salad

Potato Soup  
Vegetable and Egg Bake (S 44)  
Apple Fritters

## DINNER

26

Soup a la Soubise (126)  
Cold Roast Pork  
Potato Fritters (316)  
Creamed Carrots and Peas  
Peaches Franconia (S 8)

27

Chicken Hollandaise (263)  
Baked Onions with Brown  
Sauce  
French Fried Potatoes  
Marshmallow Caramel Pudding  
(S 108)

28

Duchess Soup (121)  
Fillet Mignon  
Potatoes au Gratin  
Creamed Peas  
Red Beets  
Cafe Frappe (439)

29

Pork Chops en Papilotte (217)  
Scalloped Tomatoes  
Creamed Potatoes  
Apricot Souffle (396)

30

Cannelon of Beef Gravy  
Shredded Potatoes  
Scalloped Cabbage  
Butterscotch Pudding (S 108)

31

Cream of Celery Soup  
Halibut Poulette (170)  
Potato Omelette (311)  
Stuffed Peppers  
Fig Pudding (403)

# April

## LUNCHEON

## DINNER

1

Cream of Tomato Soup  
Chicken Maryland  
Mashed Potatoes  
Green Beans  
Orange Ice  
Cake

# April

## LUNCHEON

## DINNER

2

Chicken Soup with Rice  
Spaghetti with Steak (left-  
over) (S 51)  
Hot Chocolate  
Fruit

Clear Soup  
Baked Ham  
Boston Baked Beans  
Scalloped Potatoes  
Orange Walnut Jelly (S 18)

3

Cream of Bean Soup  
Omelette with Spanish Sauce  
Buttered Toast  
Fruit  
Tea

Olives  
Chicken Souffle (left-over)  
French Fried Potatoes  
Creamed Green Beans  
Banana Whip

4

Bologna Spaghetti (S 51)  
Aspic Salad  
Nut Bread  
Hot Chocolate

Cream of Celery Soup  
Pork Tenderloins with Sweet  
Potatoes (236)  
Apple Sauce  
Scalloped Corn  
Muffins  
Chocolate Souffle

5

Oyster Soup  
Woodcock Toast (S 43)  
Prune Salad (S 124)

Hamburger Steak with Onions  
Hollandaise Potatoes  
Corn Fritters  
Orange Puffs (375)

6

Rhode Island Relish (S 50)  
Stuffed Apple Salad  
Peanut Biscuit  
Hot Chocolate

Mutton Cutlets Maintenon (217)  
Potato Chips  
Beets  
Date Nut Kisses (S 3)

7

Devilled Poached Eggs (S 34)  
Rolls  
Head Lettuce with Roquefort  
Dressing  
Tea  
Fruit

Sardine Canape  
Cream of Celery Soup  
Broiled Steak  
French Fried Potatoes  
Creamed Peas  
Rolls  
Chocolate Ice Cream

8

Cream of Corn Soup  
Roast Lamb  
Franconia Potatoes  
Creamed Lima Beans  
Hot Biscuits  
Sherry's Coffee Sponge (S 17)

# A p r i l

## LUNCHEON

## DINNER

9

Cream of Corn Soup  
 Cheese Dreams (S 56)  
 Prunes Bruxel (S 125)  
 Hot Chocolate

Sliced Lamb with Onion Sauce  
 (S 81)  
 Succotash  
 Rice au Gratin  
 Apple Gateau (S 22)

10

Cream of Celery Soup  
 Rinktum Tiddy (S 57)  
 Muffins  
 Fruit

Timbale of Lamb and Rice  
 (S 83)  
 Beets  
 Sweet Potato Fluff (S 166)  
 Coconut Cream Pie

11

Potato and Onion Soup  
 Molded Beet Salad (S 124)  
 Muffins  
 Tea  
 Fruit

Pot Roast of Veal  
 Corn Shortcake (S 151)  
 Hot Biscuits  
 Celery  
 Olives  
 Date Crumbles with Whipped  
 Cream (S 107)

12

Vegetable Soup  
 Concordia Creamed Shrimps  
 (S 71)  
 Fruit

Blanquette of Veal (231)  
 Asparagus with Hollandaise  
 Shoe String Potatoes  
 Delicious Baked Apples (S 22)

13

Cream of Asparagus Soup  
 Pecan Salad (S 124)  
 Nut Bread  
 Hot Chocolate

Pork Chops  
 Spinach with Hard Egg Garnish  
 Potatoes au Gratin  
 Apple Pie with Cheese

14

Asparagus Creamed on Toast  
 Head Lettuce Salad  
 Fruit Cup  
 Tea

Baked Ham (S 91)  
 Creamed Celery  
 Boston Baked Beans  
 Corn Muffins  
 Date Salad (S 118)

15

Tomato Bisque  
 Chicken Southern Style (249)  
 Mashed Potatoes  
 Fried Eggplant  
 Hot Biscuits  
 Banana Ice Cream (146)  
 Angel Food

19

# April

## LUNCHEON

Cheese Souffle  
Buttered Toast  
California Waldorf Salad  
(S 119)

Chicken Soup  
Mexican Rice (S 52)  
Banana Whip (S 28)

English Muffin Savory (S 41)  
Head Lettuce Salad  
Grapefruit Delight (S 19)

Potato Salad  
Cold Sliced Ham  
Baked Apples (S 22)

Onion Soup (S 143)  
Savory Spaghetti (S 49)  
American Beauty Salad (S 127)

Potato Soup  
Cucumber Salad  
Walnut Meringue Squares (S 4)  
Fruit

## DINNER

16

Cream of Celery Soup  
Pork Tenderloins  
Fried Apples  
Creamed New Potatoes  
Beets  
Fig Pudding

17

Lenox Chicken (387) (left-over)  
French Fried Potatoes  
Baked Stuffed Eggplant  
Cream Whips (418)  
Angel Food

18

Tomato Soup  
Broiled T Bone Steak  
Mashed Potatoes  
Green Beans  
Orange Puffs (395)

19

Corn Soup  
Roast Beef with Franconia  
Potatoes  
Baked Tomatoes  
Macaroon Ice Cream (447)

20

Fruit Cocktail  
Beef Pie  
Shredded Potatoes  
Baked Corn  
Apple Custard (S 23)

21

Cream of Tomato Soup  
Spanish Omelette with Sauce  
Rice au Gratin  
Corn Fritters  
Grapefruit Salad

22

Celery Olives  
Sardine Canapes  
Cannelon of Beef  
Scalloped Tomatoes  
Stuffed Baked Potatoes  
Whipped Cream Meringues (71)

20



# April

## LUNCHEON

## DINNER

23

Cream of Potato Soup  
Butterfly Salad (S 118)  
Muffins  
Hot Chocolate

Hamburger Steak  
Mashed Potatoes Gravy  
Pineapple Fritters  
Apple Souffle (S 23)

24

Chili con Carne  
Muffins  
Banana Salad with Chopped  
Nuts

Croquettes (beef left-over)  
Potato Chips  
Scalloped Corn  
Hawaiian Delight (S 25)

25

Bacon Tamale (S 52)  
Sliced Oranges  
Tea

Lamb Chops with Green Peppers (S 81)  
Corn Fritters  
Creamed New Potatoes  
Angel Food Cake

26

Cream of Onion Soup  
Fish Roll (S 60)  
Muffins  
Lettuce Salad

Planked Steak  
Duchess Potatoes  
Stuffed Green Peppers  
Cucumber Salad  
Cheese, Crackers  
Coffee

27

Vegetable Soup  
Eggs with Mustard Cream  
Sauce (S 35)  
Fruit

Liver and Bacon with Onions  
French Fried Potatoes  
Creamed Peas  
Lemon Meringue Pie

28

Bacon and Eggs  
Hot Waffles  
Fruit

Pork Chops Arabian (S 79)  
Baked Potatoes Stuffed with  
Nuts  
Creamed Spinach  
Spanish Jelly (S 16)

29

Roast Veal with Apricot  
Dressing  
Potatoes Franconia  
Green Beans  
Hot Biscuits  
Banana and Celery Salad  
(S 124)

21

# April

## LUNCHEON

Rice Soup  
Concordia Pineapple Salad  
(S 112)  
English Muffins

## DINNER

30

Chopped Veal Baked in  
Casserole with Rice  
(left-over)  
Tomato Sauce  
Green Beans with Corn  
Sliced Cucumber Salad  
Pineapple Mint Jelly (S 13)

# May

## LUNCHEON

Cream of Tomato Soup  
Vegetable Salad Molded  
Bacon Sandwiches

## DINNER

1

Meat Rolls (S 78) (left-over)  
Corn Shortcake (S 151)  
Creamed New Potatoes  
Surprise Pudding (S 108)

2

Esau's Pottage (S 141)  
Creamed Dried Beef on Toast  
Fruit

Pork Chops Indian (S 34)  
Creamed Spinach  
Celery Olives  
Strawberry Bavarian Cream  
(S 29)

3

Spinach Omelette  
Vegetable Salad  
Buttered Toast

Tuna Fish Rice Loaf (S 68)  
Tomato Sauce  
Creamed Carrots and Onions  
Stuffed Baked Potatoes  
Maple Nut Charlotte (S 7)

4

Potato Soup  
Welsh Rarebit  
Stuffed Tomato Salad

Celery, Radishes  
Broiled Ham  
Fried Eggs on Waffles  
Sirup  
Pecan Salad (S 124)

5

Tomato Soup  
Salmon Souffle (S 68)  
Candle Salad (S 117)

Broiled T Bone Steak  
Creamed New Potatoes  
Green Beans  
Strawberry Shortcake

6

Cream of Celery Soup  
Roast Leg of Lamb Mint Sauce  
Franconia Potatoes  
French Peas  
Lemon Merinque Pie

22

# M a y

## LUNCHEON

## DINNER

7

Vegetable Soup  
Mock Rabbit (S 64)  
Strawberries and Cream

Sliced Lamb with Onion Sauce  
(S 81)  
Baked Stuffed Peppers  
Peas Timbales  
Orange Blanc Mange (S 16)

8

Onion Soup  
Eggs a la King (S 46)  
Fruit

Scalloped Lamb with Macaroni  
(225)  
Fresh Asparagus with Holland  
aise  
Strawberry Cake

9

Cream of Celery Soup  
Jellied Vegetable and Meat  
Salad  
Peanut Biscuit  
Fruit

Chicken Pudding (S 102)  
Grilled Sweet Potatoes  
Scalloped Tomatoes  
Apricot Tartlets (S 11)

10

Cheese Timbales (S 55)  
Tomatoes with Pineapple Salad  
(S 122)  
Muffins  
Tea

Pot Roast with Vegetables  
Creamed Lima Beans  
Rice au Gratin  
Sliced Cucumber Salad  
Paprika Crackers  
Cheese Coffee

11

Savory Goulash (S 52)  
Lettuce Rolls (S 127)  
Sally Lunn  
Strawberries

Halibut Martin (171)  
Creamed New Potatoes  
Harvard Beets  
Creamed Spinach  
Prune Delight (S 27)

12

Ravioli  
California Waldorf Salad  
(S 119)  
Rolls  
Tea

Sliced Cold Beef  
Horseradish Sauce  
French Fried Potatoes  
Creamed Celery  
Heavenly Pie (S 94)

13

Cream of Tomato Soup  
Roast Pork  
Apple Sauce  
Franconia Potatoes  
Scalloped Corn  
Lemon Almond Pie (S 95)

23

# May

## LUNCHEON

## DINNER

14

Tomato Soup  
Stuffed Egg Salad  
Cheese Currant Jelly  
Paprika Crackers  
Grapefruit

Cold Roast Pork  
Corn Shortcake (S 151)  
Potato Chips  
Prune Snowballs (S 14)

15

Vegetable Soup  
Cheese Omelette  
Buttered Toast  
Fruit

Veal Birds  
Creamed Cauliflower  
French Fried Potatoes  
Butterscotch Pie

16

Vegetable Timbales (S 58)  
Peanut Biscuit  
Cucumber Salad

T Bone Steak  
Mushroom Sauce  
Stuffed Baked Peppers  
Baked Potatoes  
Strawberry Salad (S 120)

17

Savory Supper Rice (S 58)  
Marshmallow Salad (S 115)

Stuffed Croutons (S 85)  
Scalloped Tomatoes  
Sweet Potato Pineapple (S 164)  
Peaches Franconia (S 8)

18

Creamed Eggs with Shrimps  
(S 39)  
Salad Piquant (S 123)

Lamb Chops with Peppers  
(S 81)  
Potatoes au Gratin  
String Beans  
Pudding Macedoine (423)

19

Smoked Beef Tongue Canapes  
(S 58)  
Tomato Surprise  
Nut Bread

Fried Ham and Eggs  
Waffles  
Head Lettuce Salad  
Strawberries in Cream  
Angel Food

20

Fruit Cocktails  
Planked Steak  
Mashed Potatoes  
String Beans  
Strawberry Mousse

24

# May

## LUNCHEON

## DINNER

21

Tomato Soup  
Vegetable Salad  
Sliced Oranges

Ham Rissoles  
Scalloped Tomatoes  
Cold Slaw (S 61)  
Strawberries and Cream  
Angel Food

22

Cream of Peas Soup  
Nut Croquettes  
Tomato Mint Salad

Smothered Chicken  
Mashed Potatoes  
Asparagus with Hollandaise  
Strawberry Russe (S 29)

23

Chicken Soup  
Savory Toast (S 60)  
Combination Salad

Chicken Pie  
Scalloped Cabbage  
Baked Potatoes  
Grapefruit Salad

24

Peas Soup  
Fruit Salad  
Muffins  
Jam, Tea

Meatless Loaf (S 93)  
Baked Stuffed Tomatoes  
Rice au Gratin  
Strawberry Bavarian Cream  
(S 29)

25

Cream of Onion Soup  
Tuna Fish au Gratin  
Hot Rolls

Stuffed Flank Steak (S 78)  
String Beans  
Baked Potatoes  
Grapefruit with Mint

26

Savory Spaghetti with Ham-  
burger (S 49)  
Banana Salad

Meat Rolls (S 78)  
French Fried Potatoes  
Asparagus Tips  
Strawberry Salad (S 120)

27

Asparagus Soup  
Baked Ham (S 91)  
Plainfield Escallop of Sweet Po-  
tatoes (S 166)  
Baked Tomatoes  
Strawberry Fruit Sherbet (S  
75)

25

## M a y

### LUNCHEON

### DINNER

28

Vegetable Soup  
Ham Salad (S 90)  
Walnut Meringue Squares (S  
4)

Pork Chops Indian (S 84)  
Creamed Onions  
Strawberries with Cream  
Cake

29

Clear Soup  
Ham Yam Croquettes (S 89)  
Muffins  
Fruit

Roast of Beef  
Baked Potatoes  
Creamed Spinach  
Hot Biscuits  
Prune Delight (S 27)

30

Asparagus Timbales (S 57)  
Cinnamon Rolls  
Fruit Cup  
Iced Tea

Cold Roast Beef  
Horseradish Sauce  
Potato Chips  
Creamed Lima Beans  
French Pineapple Cream (S  
26)

31

Cream of Potato Soup  
Sweet Potato Patties (S 168)  
Combination Salad

Meat Rolls (S 78) (left-over)  
Creamed New Potatoes  
Artichokes  
Baked Pineapple and Rice  
(S 26)

## J u n e

### LUNCHEON

### DINNER

1

Cream of Onion Soup  
Cheese Tomatoes (S 59)  
Grapefruit

Lamb Chops with Fried Egg-  
plant  
Creamed Celery  
Rolls  
South Sea Delight (S 28)

2

Macaroni Loaf (S 50)  
Prunes Bruxelles (S 125)

Breaded Veal Cutlets baked in  
White Sauce  
Buttered New Potatoes  
Baked Stuffed Peppers  
Candlestick Salad (S 117)

3

Cream of Celery Soup  
Rolled Roast Beef  
Franconia Potatoes  
Biscuits  
Creamed Peas  
Strawberry Ice Cream

# J u n e

## LUNCHEON

## DINNER

4

Cream of Celery Soup  
Tomato Surprise  
Grapefruit Cocktail

Meat Loaf Cannelon  
Hashed Brown Potatoes  
Asparagus with Hollandaise  
Date Sponge (S 107)

5

Tomato Soup  
Banana and Celery Salad (S  
124)  
Nut Bread

Pork Chops with Dressing  
(S 85)  
Baked Stuffed Sweet Potatoes  
(S 164)  
Artichokes in Butter  
Strawberries and Cream

6

Asparagus Rarebit (S 54)  
Bread and Butter Sandwiches  
Strawberry Sundae

Liver and Bacon  
Potatoes au Gratin  
Snap Beans Dragon Style (S  
148)  
Jellied Strawberry Salad  
(S 120)

7

Cream of Asparagus Soup  
Mixed Vegetable and Egg  
Salad  
Fruit Cup

Lamb Chops with Green Peppers  
(S 81)  
Harlequin of Vegetables (S  
173)  
Strawberry Parfait

8

Omelette with Spring Vegetables  
Buttered Toast  
Bananas in Lemon Juice

Savory Spinach and Ham (S  
168)  
Creamed New Potatoes  
Arabian Ambrosia (S 19)

9

Cream of Peas Soup  
Croutons  
Spinach Salad (S 116)  
Sandwiches of Brown Bread

Veal Birds  
Peas and Onions (S 157)  
French Fried Potatoes  
Minted Fruit Salad

10

Fruit Cup  
Rolled Roast of Beef  
Franconia Potatoes, Gravy  
Hot Biscuits  
Harvard Beets  
Iced Canteloupe

# June

## LUNCHEON

## DINNER

11

Clear Soup with Rice  
Fruit Salad with Minted Dressing  
Cheese Puffs (S 54)

Sliced Cold Beef  
Creamed New Potatoes with Parsley  
String Beans  
South Sea Delight (S 28)

12

Tomato and Cucumber Salad  
Bacon and Cheese Rounds (S 54)  
Date and Nut Kisses (S 3)

Lamb Chops  
Succotash  
Continental Potatoes (S 161)  
Banana Cocktails (S 27)

13

Cream of Bean Soup  
Croutons  
Pear Salad with Cream Cheese Filling

Casserole of Beef with Rice (left-over)  
Tomato Sauce  
Scalloped Onions  
Strawberry Shortcake

14

Combination Vegetable Salad  
Date Crumbles (S 107)

Rissoles of Beef (381)  
Potatoes au Gratin  
Baked Tomatoes  
Strawberry Bavarian Cream (S 29)

15

Tomato Soup  
Luncheon Eggs (S 36)  
Delmonico Special (S 7)

Salmon Souffle (S 68)  
New Potatoes with Drawn Butter  
Fresh Peas  
Strawberries with Cream

16

Salmon Salad  
Nut Bread Sandwiches  
Cookies  
Tea

Savory Spinach with Ham (S 168)  
Sweet Potatoes with Marshmallows (S 165)  
Strawberry Ice Cream

17

Cream of Tomato Soup  
Olives, Celery, Radishes  
Fried Chicken, Gravy  
Baked Onions (S 155)  
Baked Stuffed Sweet Potatoes (S 164)  
Hot Biscuits  
Vermont Apple Sauce Pie (S 94)

28



# June

## LUNCHEON

## DINNER

18

Savory Toast (S 60)  
Prune Salad (S 124)  
Iced Tea

Indian Pork Chops (S 84)  
Apple Sauce  
Snap Beans Dragon Style  
(S 148)  
Lemon Meringue Pie

19

Mexican Rice (S 52)  
Lettuce Salad  
Apple Sauce Supreme (S 20)

Roast Veal  
Franconia Potatoes  
Baked Tomatoes Stuffed with  
Beans  
Hot Biscuits, Gravy  
Strawberries with Cream

20

Vegetable Soup  
Scalloped Eggs and Celery  
(S 47)  
Muffins

Cold Sliced Veal  
Diamonds of New Potatoes  
with Peas (S 159)  
Marshmallow Caramel Pudding  
(S 108)

21

Cold Timbales (meat left-over)  
(S 58)  
Fruit Cup  
Cocoanut Dainties (S 3)

Meat Pie  
Browned New Potatoes  
New Beets a la Belvidere (S  
147)  
Apple Pie with Cheese

22

Concordia Macaroni (S 51)  
Candlestick Salad (S 117)

Broiled T Bone Steak with  
Mushroom Sauce  
Duchess Potatoes  
Cold Slaw (S 61)  
Pineapple Mint Jelly (S 13)

23

Cheese Tomatoes (S 59)  
Fruit Salad  
Muffins  
Tea

Croquettes with Tomato Sauce  
French Fried Potatoes  
Lady Cabbage (S 150)  
Hawaiian Delight (S 25)

24

Fruit Cocktail  
Rolled Roast of Beef  
Franconia Potatoes  
Peas au Jus (S 157)  
Peppermint Ice Cream

29

## J u n e

### LUNCHEON

### DINNER

25

Tomato Soup  
Mousse of Peas (S 159)  
Fruit  
Tea

Beef Casserole with Tomato  
Sauce (left-over)  
Scalloped Onions  
Continental Potatoes (S 161)  
Baked Apples Tosca ( S 21)

26

Split Peas Soup (138)  
Luncheon Pepper Pot (S 173)  
Fruit

Celery Soup  
Scalloped Ham (S 91)  
Scalloped Tomatoes  
Jellied Peaches

27

Vegetable Soup  
Creamed Asparagus on Bak-  
ing Powder Biscuits  
Marguerites (493)

Breaded Mutton Chops (216)  
Rice au Gratin  
String Beans  
Head Lettuce with Roquefort  
Dressing

28

Asparagus Soup  
Eggs Japanese (S 47)  
Rolls  
Fruit

Duchess Soup (121)  
Beef Tenderloins  
New Potatoes with Drawn But-  
ter  
Creamed Asparagus on Toast  
Cafe Frappe (439)

29

Tomato Baskets with Aspara-  
gus (S 171)  
Rolls  
Peach Custard  
Cocoanut Cakes (S 3)

Meat Rolls (S 78)  
Sweet Potato Pineapple (S  
164)  
Garden Peas (S 159)  
Strawberry Shortcake

30

Cheese Souffle  
Tomato Aspic Salad  
Fruit

Pork Chops en Papilotte (217)  
Stuffed Tomatoes Baked with  
Cream Sauce  
Baked Potatoes  
Jellied Walnuts 421

## J u l y

### LUNCHEON

### DINNER

1

Soup a la Soubise (126)  
Chicken en Casserole (252)  
Creamed Peas  
Strawberry Mousse (S 74)

30

# July

## LUNCHEON

## DINNER

2

Eggs in Ambush (S 43)  
Corn Cake  
Banana Mint Salad (S 112)

Salmon Rice Loaf (S 68)  
Tomato Sauce  
Vegetable Peonies (S 117)  
Lettuce Salad  
Fresh Cherry Pie

3

Salmon Salad in Tomato Cups  
Nut Bread  
Raspberries and Cream

Onion Soup  
Escaloped Celery with Chick-  
en (S 99)  
Broiled Tomatoes  
Porcupine Pears (S 8)

4

Swedish Vegetable Salad (S  
172)  
Nut Bread  
Iced Tea  
Fruit

Sweet Potato Patties (S 168)  
Mousse of Peas (S 159)  
Relishes  
Iced Canteloupe and Water-  
melon

5

Corn on the Cob  
Baked Stuffed Tomatoes  
Pear Salad with Cream Cheese  
and Nut Balls

Planked Steak with Creamed  
Mushrooms  
Cucumbers Poulette (S 153)  
Princess Raspberry Loaf (S  
13)

6

Baked Eggs and Mushrooms  
(S 37)  
Frozen Fruit Salad

Savory Spinach and Ham  
(S 168)  
Stuffed Baked Potatoes  
Chocolate Sponge (S 16)

7

Cream of Tomato Soup  
Lettuce Rolls  
Nut Bread  
Fruit  
Iced Tea

Ham Rissoles  
Browned New Potatoes  
Spinach Salad (S 125)  
Raspberry Fluff (S 13)

8

Lamb Chops with Green Pep-  
pers (S 81)  
Garden Chowder (S 160)  
Sherry's Coffee Sponge (S 17)

# July

## LUNCHEON

## DINNER

9

Vegetable Soup  
Luncheon Eggs (S 36)  
Fruit

Tongue in Tomato Sauce (S 80)  
French Fried Potatoes  
Green Beans  
Bananas West Indian (S 7)

10

Esau's Pottage  
Timbale of Mixed Vegetables (S 63)  
Muffins, Fruit

Rolled Roast of Beef  
Franconia Potatoes  
Baked Corn (S 152)  
Berries with Cream

11

Cream of Corn Soup  
Cold Meat  
Tomato and Cabbage Salad (S 122)  
Fruit

Meat Pie  
Rice au Gratin  
Creamed Lima Beans  
Chocolate Souffle

12

Luncheon Pepper Pot (S 173)  
Cold Slaw (S 61)  
Muffins  
Fruit

Pork Chops Indian (S 34)  
Baked Stuffed Tomatoes (S 170)  
Banana Whip (S 28)

13

Cream of Peas Soup  
Cheese Souffle  
Buttered Toast  
Fruit

Molded Salmon (S 70)  
Creamed Peas  
Shredded Potatoes  
Fig Charlotte Russe (S 20)

14

Tomato Chimase (S 169)  
Fruit Salad  
Nut Bread

Stuffed Flank Steak (S 78)  
Creamed Potatoes  
Baked Onions (S 155)  
Prune Snowballs (S 14)

15

Tomato Soup  
India Chicken (S 97)  
Baked Stuffed Sweet Potatoes  
Molded Spinach  
Fruit Ice (S 73)

32

# J u l y

## LUNCHEON

## DINNER

16

Noodle Soup  
Tomato Surprise  
Muffins  
Baked Apples  
Iced Tea

Chicken Timbales II (366)  
Creamed Peas  
Potato Chips  
Berry Shortcake

17

Cream of Chicken Soup  
Peas Timbales (S 58)  
Corn Muffins  
Fruit Cup

Roast Loin of Pork  
Apple Sauce  
Franconia Potatoes, Gravy  
Hot Biscuits  
Fruit Rolls

18

Vegetable Soup  
Cheese Souffle  
Tomato Sauce  
Potatoes on the Half Shell  
Fruit  
Iced Chocolate

Cold Cuts of Pork  
Potatoes au Gratin  
Green Beans  
Raspberry Fluff (S 13)

19

Tomato Bouillon  
Cucumber Salad Boats  
Cheese Canapes  
Chocolate Souffle  
Iced Tea

Breaded Veal Chops Baked in  
Cream Sauce  
Corn on the Cob  
Baked Stuffed Potatoes  
Angel Food with Whipped  
Cream

20

Creamed Tuna Fish on Toast  
Tomato and Cucumber Salad  
Corn Muffins  
Fruit  
Iced Tea

Veal Croquettes with Tomato  
Sauce  
Sweet Potatoes with Marsh-  
mallows (S 165)  
Princess Raspberry Loaf (S  
13)

21

Baked Peaches  
Broiled Bacon  
Corn Oysters  
Cress Sandwiches  
Iced Tea

Curried Salmon (S 70)  
Creamed Peas  
French Fried Potatoes  
Fruit Gelatin

22

Fruit Cocktail  
Chicken a la Providence (246)  
Sweet Potato Souffle  
Scalloped Corn  
Raspberry Ice

# July

## LUNCHEON

## DINNER

23

Jellied Soup  
Tomato Mayonnaise Sand-  
wiches  
Chocolate Cake with Whipped  
Cream  
Iced Tea

Mock Terrapin (262)  
Green Peas  
Virginia Sweet Potatoes (S  
167)  
Peach Ice Cream

24

Cream of Corn Soup with  
Croutons  
Stuffed Peach Salad  
Cheese Biscuit  
Iced Coffee

Jellied Bouillon  
Fried Liver and Bacon  
Corn Pudding  
Parsley Potatoes  
Peach Dumplings  
Hard Sauce

25

Corn Fritters  
Cold Slaw  
Brown Bread  
Peach Shortcake

Pot Roast of Veal with Vege-  
tables  
Fried Eggplant, Radishes  
Muffins  
Blackberry Pie

26

Scalloped Corn and Veal  
Muffins  
Cucumber Salad  
Watermelon  
Iced Tea

Broiled Hamburg Steak with  
Onions  
Succotash  
Hashed Brown Potatoes  
Fruit Salad

27

Tomatoes Chimase (S 169)  
Buttered Toast  
Peach Tart  
Iced Tea

Broiled Halibut  
Riced Potatoes  
Baked Tomatoes  
Peach Pudding

28

Tuna Fish Salad  
Hot Biscuits  
Peach Bavarian Cream  
Iced Coffee

Jellied Bouillon  
Baked Ham  
Steamed Corn  
Sweet Potatoes de Luxe  
Peach Cream (S 8)

29

Baked Chicken  
Rice au Gratin  
Grape Jelly  
String Beans  
Tomato Salad  
Peach Melba

## J u l y

### LUNCHEON

### DINNER

30

Jellied Bouillon  
Lettuce Sandwiches  
Iced Tea  
Sliced Peaches, Cake

Tomato and Onion Canapes  
Halibut with Aspic Jelly  
French Fried Potatoes  
Baked Stuffed Peppers  
Chocolate Souffle

31

Cream Cheese Salad  
Corn Fritters  
Rolls  
Iced Chocolate  
Cake

Jellied Bouillon  
Beef Loaf  
Green Corn  
Celery Custard (S 156)  
Fruit Salad

## A u g u s t

### LUNCHEON

### DINNER

1

Sardine Sandwiches  
Tomato Surprise Salad  
Iced Coffee  
Baked Apples

Pork Chops with Dressing (S  
85)  
Cheese Souffle  
Hashed Brown Potatoes  
Frozen Custard

2

Cucumber Boat Salad  
Club Sandwiches  
Olives, Pears  
Iced Chocolate

Egg Canapes  
Veal Birds  
Riced Potatoes  
Creamed Spinach  
Peach Sherbert

3

Egg and Cheese Soup (S 143)  
Croutons  
Fruit Salad, Rolls  
Iced Tea

Tomato Bouillon with Cheese  
Croutons  
Veal Pie  
Potato Balls  
Corn Pudding  
Endive Salad  
Baked Custard with Caramel  
Sauce

4

Tomato Soup  
Devilled Egg Salad  
Nut Bread  
Sliced Peaches

Baked Ham in Grape Juice  
(S 86)  
Green Corn  
Sweet Potatoes au Gratin  
Sliced Cucumbers  
Lemon Meringue Pie

5

Jellied Bouillon  
Rolled Roast of Beef  
Jelly  
Browned Potatoes  
Succotash  
Peach Parfait

35

# A u g u s t

## LUNCHEON

## DINNER

6

Creamed Lima Beans  
Cheese Canapes  
Fruit  
Iced Tea

Broiled Lamb Chops  
Potatoes au Gratin  
Fried Tomatoes  
Maple Nut Charlotte (S 7)

7

Sliced Ham  
Combination Salad  
Fruit  
Iced Tea

Veal Loaf  
French Fried Potatoes  
Creamed Onions  
French Peach Shortcake

8

Cold Veal Loaf  
Creamed Potatoes  
Fruit, Cookies

Broiled T Bone Steak  
Mashed Potatoes  
Corn on the Cob  
Honey Dew Melon

9

Alphabet Soup  
Apple Nut and Celery Salad  
Cheese Crackers  
Fruit

Croquettes with Tomato Sauce  
Baked Potatoes  
Creamed Peas  
Peach Pecan Salad (S 119)

10

Cream of Corn Soup  
Swedish Vegetables (S 172)  
Nut Bread  
Fruit

Baked Ham  
Fried Eggplant  
Potato Chips  
Angel Food

11

Cheese Club Sandwiches  
(S 129)  
Sliced Peaches and Cream  
Iced Chocolate

Swiss Steak  
German Fried Potatoes  
Stuffed Baked Eggplant  
Angel Food with Gelatin Filling and Whipped Cream

12

Cream of Tomato Soup  
Fried Chicken, Relishes  
Mashed Potatoes  
Fried Tomatoes with Cream  
Sauce  
Orange Ice



# August

## LUNCHEON

## DINNER

13

Cream of Corn Soup  
Sweet Potato Patties (S 168)  
Fruit, Iced Tea

Breaded Veal Cutlets Baked in  
White Sauce  
Scalloped Tomatoes  
Mashed Potatoes  
Apricot Velvet (S 77)

14

Devilled Poached Eggs (S 34)  
Muffins, Baked Apples  
Cookies

Calves Liver  
Corn Shortcake (S 151)  
Candied Sweet Potatoes  
Frozen Fruit Salad

15

Nunt and Celery Sandwiches  
(S 133)  
Stuffed Tomato Salad  
Fruit, Iced Tea

Roast Lamb with Mint Sauce  
Green Beans  
Hollandaise Potatoes (311)  
Peppermint Ice Cream (S 72)

16

Creamed Beef on Toast  
Baked Potatoes  
Berries with Cream

Lamb Surprise (S 83)  
Smothered Onions (S 155)  
Date and Nut Kisses (S 3)

17

Fruit Cup  
Combination Salad  
Rolls  
Individual Apple Pies

Eggs a la King (S 46)  
Potatoes Baked and Stuffed  
Creamed Fresh Corn  
Fruit Cream (S 73)

18

Split Peas Soup  
Creamed Asparagus on Toast  
Iced Chocolate

Broiled Steak  
French Fried Potatoes  
Creamed Mushrooms  
Stuffed Baked Tomatoes  
Prune Whip Pie (S 95)

19

Chilled Bouillon  
Fried Chicken, Gravy  
Mashed Potatoes  
Scalloped Onions and Peas  
Biscuits  
Cup St. Jacques (435)

# August

## LUNCHEON

## DINNER

20

Cream of Chicken Soup  
Banana and Mint Salad (S  
112)  
Minced Ham Sandwiches  
Iced Tea

Chicken and Ham Friscotti  
(S 60)  
Saratoga Chips  
Green Beans with Cheese Sauce  
Berries in Cream

21

Swiss Potato Soup (139)  
Scalloped Eggs and Celery  
(S 47)  
Corn Muffins  
Fruit

Roast Beef with Horseradish  
Sauce  
Potatoes Franconia  
Creamed Lima Beans  
Hot Biscuits  
Peach Roll (S 10)

22

Savory Spaghetti (S 49)  
Peanut Biscuit  
Butterscotch Pie (S 96)

Beefsteak Pie (213)  
Mashed Potatoes  
Cauliflower Parmesan (289)  
Walnut Meringue Squares (S  
4)

23

Tomato Soup  
Prune Salad (S 124)  
Muffins, Fruit  
Iced Chocolate

Lamb Chops Castillane (217)  
Shredded Potatoes  
Relishes  
Cocoa Marshmallow Pie (S 96)

24

Poached Eggs Vigi (S 43)  
Graham Popovers (77)  
Berry Shortcake

Veal Birds (229)  
Creamed Celery (290)  
Sweet Potatoes au Gratin (318)  
Pineapple Jelly Salad (S 111)

25

Vegetable Timbales (S 63)  
Banana Whip

Baked Ham  
Fried Eggs on Waffles  
Cucumber Baskets (329)  
Cold Tea and Pineapple Ice  
(S 73)

26

Sardine and Cheese Canapes  
(S 59)  
Fried Chicken (249)  
Riced Potatoes  
Pineapple Fritters  
Margaret's Salad Mousse (S  
116)

## A u g u s t

### LUNCHEON

### DINNER

27

Spring Soup 120  
Rhode Island Relish (S 50)  
Fruit

Chicken a la King  
Potato Balls  
String Beans  
Sherry's Coffee Sponge (S 17)

28

Duchess Soup (121)  
Olive Sandwiches  
Baked Eggs and Mushrooms  
(S 37)  
Fruit

Delicious Flank Steak (S 79)  
Vegetable Peonies (S 117)  
Bavarian Cream (430)

29

Tomato Soup  
Molded Egg Salad (S 114)  
Fruit Rolls (71)  
Berry Shortcake  
Iced Chocolate

Cabbage Rolls (S 151)  
Celery in White Sauce (289)  
Lattice Potatoes (314)  
Banana Sherbet (S 74)

30

Savory Goulash (S 52)  
Sliced Bananas  
Devil's Food Cake

Lamb Chops Marseilles (216)  
Baked Potatoes on the Half  
Shell (312)  
Scalloped Cabbage (287)  
Pineapple and Pistachio Salad  
S 111)

31

Corn Soup (137)  
Lamb Aspic Salad (S 112)  
Muffins  
Fruit

Cheese Omelette  
Tomato Sauce  
French Fried Potatoes  
Corn Oysters  
Orange Mint Salad (339)  
Cheese, Crackers, Coffee

## S e p t e m b e r

### LUNCHEON

### DINNER

1

Eggs Japanese (S 47)  
Popovers  
French Fruit Salad (339)

Arabian Stew (S 79)  
Saratoga Potatoes  
Creamed Lima Beans  
Burnt Walnut Bisque (446)

2

Fruit Cocktail  
Roast Veal  
Potatoes Franconia  
Corn Southern (291)  
Hot Biscuits  
Tomato Ciboulettes (333)  
Raspberry Whip (414)

# September

## LUNCHEON

## DINNER

3

Eggs Mexican (S 42)  
Prune Salad (S 124)

Cold Sliced Veal  
Scalloped Potatoes  
Corn Fritters  
Lemon Ice

4

Cream of Corn (137)  
Macaroni Croquettes (S 53)  
Fruit, Iced Coffee

Ragout of Veal (231) or Curried  
Eggs  
Onion Pie (S 154)  
Saratoga Chips  
Fresh Pineapple (S 26)

5

Chile con Carne  
Stuffed Tomato Salad  
Fruit

Egg Cutlets  
Spinach  
Baked Stuffed Potatoes  
Fruit Cream (S 73)

6

Corn Chowder (S 142)  
Cucumber Salad in Baskets

Swiss Steak  
Creamed Lima Beans  
French Fried Potatoes  
Fresh Peach Shortcake

7

Mexican Rice (S 52)  
Flora Salad (S 121)  
Muffins  
Iced Tea

Liver and Bacon with Onions  
Baked Tomatoes Stuffed with  
Corn  
Potatoes au Gratin  
Chocolate Mousse (S 76)

8

Eggs au Gratin (S 45)  
Tomato with Pineapple Salad  
Whole Wheat Bread  
Iced Tea

Veal Birds  
Stuffed Baked Potatoes  
Scalloped Onions Italian (S  
156)  
Tomato Baskets with Aspara-  
gus (S 171)  
Angel Food with Whipped  
Cream

9

Tomato Soup  
Smothered Chicken  
Mashed Potatoes  
Green Beans  
Frozen Fruit Salad (S 120)

# September

## LUNCHEON

## DINNER

10

Cream Chicken Soup  
Corn Fritters, Muffins  
Cucumber Baskets

Radishes, Celery  
Lenox Chicken  
Shredded Potatoes  
Stuffed Baked Peppers  
Peach Roll (S 10)

11

Brown Bean Soup  
Stuffed Tomato Salad  
Peanut Crescents

Chicken Timbales with Vegetables (366) or Broiled Ham  
Saratoga Chips  
Baked Stuffed Onions  
Marshmallow Fluff (S 13)

12

Clear Tomato Soup  
Frankfurters with Creamed Potatoes  
Angel Food

Hamburger with Onions, Gravy  
Mashed Potatoes  
Fried Tomatoes in Cream Sauce  
Lemon Fruit Pudding (S 18)

13

Cream Wilson Soup (S 141)  
Molded Egg Salad (S 114)  
Muffins, Fruit

Meat Loaf  
Glazed Sweet Potatoes (318)  
Scalloped Corn  
Princess Raspberry Loaf (S 13)

14

Cream Corn Soup  
Poached Eggs with Curry Sauce (S 45)  
Fruit Muffins

Cold Meat Loaf  
Horseradish Sauce  
Fried Eggplant  
Chambery Potatoes (311)  
Prune Snowballs (S 14)

15

Neapolitan Spaghetti (S 50)  
Lettuce Salad  
Apple Pie with Cheese

Apple Sauce  
Pork Chops  
Baked Stuffed Potatoes  
Creamed Lima Beans  
Apricot Velvet (S 77)

16

Cream Potato and Onion Soup  
Roast Stuffed Chicken  
Franconia Sweet Potatoes  
Baked Corn (S 152)  
Cream Pie (S 96)

# September

## LUNCHEON

## DINNER

17

Cream of Chicken Soup  
Poached Eggs on Toast  
with Creole Sauce (S 46)  
Fruit

Chicken with Curry Sauce and  
Relishes  
Shredded Potatoes  
Scalloped Tomatoes  
Pineapple Shortcake

18

Soup Soubise (126)  
Vegetable Timbales (S 58)  
Muffins  
Fruit

Baked Ham, Fried Eggs  
Waffles  
Scalloped Potatoes  
Alligator Pear Salad

19

Soup with Noodles  
Rhode Island Relish (S 50)  
Fruit

Eggs and Mushrooms (S 44)  
Stuffed Baked Potatoes  
Harvard Beets  
Grape Juice Souffle (S 17)

20

Cream Lima Bean Soup  
Eggs Suisse (96)  
Alligator Pears de Luxe (S 119)

Broiled T Bone Steak  
Mushroom Sauce  
Mashed Potatoes  
Baked Tomatoes Stuffed  
Prune Whip

21

Vegetable Soup  
California Baked Potatoes (S  
161)  
Pea Roast with Carrot Sauce  
(S 160)

Croquettes  
Hashed Brown Potatoes  
Creamed Peas  
Vermont Apple Sauce Pie  
(S 94)

22

Soup  
Frozen Tomato Salad  
Walnut Cake

Eggs a la King (S 46)  
Lattice Potatoes  
Corn Souffle  
Lemon Meringue Pie

23

Split Peas Soup (138)  
Fried Chicken Southern  
Sweet Potatoes au Gratin  
Baked Tomatoes  
Macaroon Ice Cream

# September

## LUNCHEON

## DINNER

24

Corn Soup  
Cheese Savories  
Lettuce Salad  
Chocolate

Scalloped Chicken (262)  
Baked Tomatoes  
Baked Potatoes  
Relishes  
Alligator Pear Salad

25

Oyster Soup  
Hot Tamales  
Baked Apples Tosca (S 21)

Chicken Soup  
Scalloped Eggs (101)  
Virginia Sweet Potatoes (S  
167)  
Green Beans  
Fruit Salad

26

Swiss Potato Soup (139)  
Macaroni and Cheese  
Salad with Thousand Island  
Dressing  
Fruit

Onion Soup  
Breaded Veal Chops Baked in  
White Sauce  
Potatoes Floradora (S 161)  
Fried Eggplant  
Caramel Custard (415)

27

Poached Eggs on Toast  
California Salad (S 118)  
Cocoanut Cream Cookies (489)

Smothered Steak with Macaroni  
Stuffed Eggplant  
Creamed Spinach  
Apple Pie Cheese

28

Meat Rolls (S 73)  
Mousse of Peas (S 159)  
Fruit

Sardine Canape  
Celery Olives  
Cream Soup  
Filets Mignon  
French Fried Potatoes  
Creamed Cauliflower with  
Mushrooms  
Marshmallow Pudding (432)

29

Cream of Peas Soup  
Cauliflower au Gratin  
Broiled Ham  
Rolls  
Fruit

Scalloped Ham and Potatoes  
(S 91)  
Stuffed Beets  
Apple Sauce Supreme (S 20)

30

Cream of Tomato Soup  
Baked Chicken  
Stuffed Sweet Potatoes (S 164)  
Creamed Peas  
Peppermint Ice Cream (S 72)

43

# October

## LUNCHEON

## DINNER

1

Chicken Soup with Noodles  
Chili con Carne  
Fruit

Pork Chops  
Sweet Potatoes with Apples  
Baked Tomatoes  
Chocolate Cream Pie

2

Lima Bean Chowder (S 143)  
Tomato and Cabbage Salad  
(S 122)  
Muffins  
Fruit

Dresden Patties (380)  
Beets  
Potato Chips  
Relishes  
Canteloupe with Ice Cream

3

Appledore Soup (138)  
Eggs Commodore (97)  
Nut Date Bars (S 4)

Hamburger Steak  
Creamed Cabbage  
Mashed Potatoes  
Date Pudding (S 107)

4

Rice and Tomato Soup  
Frankfurters  
Potato Salad  
Rolls  
Fruit

Meat Loaf  
Potatoes au Gratin  
Spinach  
Tomato and Pineapple Salad  
(S 122)  
Fig Pudding

5

Soup Soubise (26)  
Cold Meat Loaf  
Molded Spinach Salad (S 116)  
Muffins

Curried Salmon (S 69)  
Stuffed Baked Potatoes  
Creamed Peas  
Pineapple and Pistachio Salad  
(S 111)

6

Cream of Peas Soup  
Tomato Eggs (S 48)  
Fruit Cup

Broiled Ham  
Boston Baked Beans  
Biscuits  
Escalloped Tomatoes  
Pineapple Jelly Salad (S 111)

7

Creole Soup (115)  
Chicken Casserole (253)  
Green Beans  
Mashed Potatoes  
Hot Biscuits  
Cold Tea and Pineapple Ice  
(S 73)



# October

## LUNCHEON

## DINNER

8

Baked Bean Soup (left-over)  
Tomato Fritters (351)  
Baked Apples

Chicken Pie  
with Mushrooms  
Asparagus with Hollandaise  
Potatoes Hashed Brown  
Jellied Walnuts (421)

9

Chicken Soup  
Creamed Dried Beef on Toast  
Melon

Steak with Mushrooms  
Candied Sweet Potatoes  
Italian Tomatoes (S 169)  
Biscuits  
Devil's Food, Chocolate Sauce

10

Cream of Asparagus Soup  
Cheese Souffle (377)  
Biscuits, Currant Jelly  
Devils Food

Casserole of Beef with Rice and  
Tomato Sauce  
Creamed Asparagus on Toast  
Grapefruit and Tomato Salad  
(S 123)

11

Cream of Chicken Soup  
Tomato Aspic Salad  
Cheese Puffs (S 54)  
Fruit

Bacon and Calves Liver  
Sweet Potatoes with Marsh-  
mallow  
Corn Souffle  
Apricot and Grapefruit Sher-  
bet (S 74)

12

Neapolitan Spaghetti (S 50)  
Corn Muffins  
Baked Apples

Roast Leg of Lamb  
Currant Jelly  
Mint Sauce  
Creamed Cauliflower  
Rice au Gratin  
Lemon Pie

13

Lamb Soup  
Baked Stuffed Potatoes  
Meat and Vegetable Timbales  
(S 58)  
Chocolate Pecan Cookies

Cold Sliced Lamb  
Potatoes Floradora (S 161)  
Lima Beans Piquant (S 149)  
Apple Cream (S 24)

14

Cream of Corn Soup  
Smothered Chicken  
Mashed Potatoes  
Beets  
Heavenly Pie (S 94)

# October

## LUNCHEON

## DINNER

15

Rice Soup  
Stuffed Tomato Salad  
Muffins  
Chocolate Cookies  
Tea

Chicken Pie  
Baked Stuffed Potatoes  
Creamed Lima Beans  
Cucumber Baskets  
Crackers  
Cheese  
Coffee

16

Cream of Chicken Soup  
Mexican Egg (S 42)  
Sliced Bananas with Lemon  
Juice

Hamburger Steak with Onions  
Cauliflower au Gratin  
French Fried Potatoes  
Peach Custard (S 9)

17

Appledore Soup  
Spanish Rice  
Rolls  
Fruit

Meat Loaf with Horseradish  
Sauce  
Scalloped Cauliflower  
Sweet Potatoes with Marsh-  
mallows (S 165)  
Grapefruit Snow Pudding (S 12)

18

Meatless Meat Loaf with  
Tomato Sauce (S 93)  
Cheese Puffs (S 54)  
Banana Salad with Peanuts

Boiled Ham  
Waffles  
Fried Eggs  
Scalloped Corn  
Celery, Olives  
Peach Ice Cream

19

Cream of Onion Soup  
New Stuffed Peppers with Eggs  
(S 37)  
Baked Apples

Baked Halibut with Sauce  
Corn Fritters  
Potatoes Scalloped with Cheese  
Lemon Pie

20

Salmon Puff (S 65)  
Potato Chips  
Peanut Biscuits  
Apple Sauce

Tomato Soup  
Veal Birds  
French Fried Potatoes  
Creamed Peas  
Cucumber Salad  
Vermont Apple Sauce Pie  
(S 94)

21

Celery Soup  
Smothered Chicken  
Mashed Potatoes  
Scalloped Onions  
Baking Powder Biscuits  
Marshmallow Pudding (432)

# October

## LUNCHEON

## DINNER

22

Clear Chicken Soup with  
Noodles  
Jellied Vegetable Salad  
Potato Cakes  
One Egg Muffins  
Cakes

Cream of Peas Soup  
Chicken Salad  
Potato Chips  
Scalloped Tomatoes  
Cranberry Sauce  
Cottage Pudding with Vanilla  
Sauce

23

Soup with Croutons  
Brown Beans  
Corn Muffins  
Stuffed Tomato Salad with  
Celery and Nuts

Curried Eggs with Relishes  
Rice au Gratin  
Fried Eggplant  
Hot Bread  
Apples, Bananas, and Cran-  
berries (S 28)

24

Eggs Golden Rod  
Stuffed Baked Eggplant  
Sliced Oranges with Cocoanut

Swiss Steak  
Gravy  
Riced Potatoes, Biscuits  
Smothered Onions (S 155)  
Transparent Apples (S 22)

25

Grapefruit  
Bacon  
Creamed Potatoes  
Graham Gems  
Hot Tea

Meat Rolls (S 78)  
Shoe String Potatoes  
Lima Beans Piquant (S 149)  
Chocolate Souffle

26

Sliced Bananas in Lemon Juice  
Scrambled Eggs with Tomato  
Sauce (98)  
Toast  
Hot Chocolate

Oyster Soup  
Brook Trout with Tartar Sauce  
or Halibut with Lobster  
Sauce (167)  
French Fried Potatoes  
Green Beans  
Butterscotch Pie

27

Lucanian Eggs with Marcaroni  
(103)  
Cranberry Sauce  
Game Salad (340)

Baked Ham in Grape Juice  
(S 86)  
Boston Baked Beans  
Corn Bread  
Lettuce Salad with Roquefort  
Dressing  
Crackers, Coffee

28

Onion Soup (S 143)  
Cranberry Sauce  
Blanketed Chicken (249)  
Candied Sweet Potatoes  
Stuffed Baked Peppers  
Frozen Pear Salad  
Coffee

47

# October

## LUNCHEON

## DINNER

29

Baked Bean Soup  
Creole Omelette (S 41)  
Muffins  
Lettuce with French Dressing  
Cheese Wafers  
Tea

Duchess Soup (121)  
Creamed Chicken and Waffles  
Tomato Aspic Salad  
Apple Pie  
Cheese  
Coffee

30

Chicken Soup  
Goldenrod Macaroni (S 53)  
Fruit

Roast Veal with Dressing  
Franconia Potatoes  
Creamed Peas  
Creme aux Fruits (421)

31

Soup Soubise (12)  
Vegetable Loaf (S 174)  
Muffins  
Fruit Salad

Cold Sliced Veal  
Peas Timbales (S 58)  
Shredded Potatoes  
Date Pudding (S 107)

# November

## LUNCHEON

## DINNER

1

Vegetable Soup  
Tabasco Eggs (S 40)  
Rolls  
Grapefruit with Maple Sirup  
(S 20)

Celery Soup  
Pork Chops  
Apple Sauce  
Stewed Tomatoes  
Candied Sweet Potatoes  
Fruit Salad  
Coffee

2

Split Peas Melange  
Egg Timbales (104)  
Pineapple Fritters

Veal Casserole with Rice (225)  
Creamed Celery  
Alligator Pear Salad  
Pumpkin Pie

3

Oyster Stew  
Macaroni and Cheese  
Hominy Muffins (74)  
Pineapple and Cheese Salad

Cream of Tomato Soup  
Broiled Steak  
French Fried Potatoes  
Corn Souffle  
Marshmallow Pudding (432)

4

Meat Croquettes with White  
Sauce  
Potato Chips  
Harvard Beets  
Head Lettuce Salad  
Prune Whip

# November

## LUNCHEON

## DINNER

5

Cream of Chicken Soup  
Baked Eggs in Tomato Cups  
(S 45)  
Fruit and Nut Salad

Chicken Timbales (366)  
Potatoes au Gratin  
Beets Harvard (286)  
Apple Meringue (413)

6

Potato Soup  
Creamed Asparagus on Toast  
Fruit

Apple Sauce  
Pork Chops  
Shoe String Potatoes  
Stuffed Baked Onions (S 154)  
Chiffon Pie (S 95)

7

Cream of Asparagus Soup  
Cheese Souffle (377)  
Celery and Grapefruit Salad  
(341)

T Bone Steak  
Baked Potatoes  
Asparagus with Hollandaise  
Cream Pie (S 96)

8

Onion Soup (S 143)  
Ravioli (93)  
Sliced Bananas and Oranges

Meat Loaf with Horseradish  
Lyonnais Potatoes  
Tomato Fritters (S 171)  
Grapefruit Delights (S 19)

9

Vegetable Soup  
Mock Crab on Toast (S 39)  
Fruit

Sardine Canapes  
Cream of Celery Soup  
Veal Birds  
French Fried Potatoes  
Creamed Peas  
Alligator Pear Salad  
Marshmallow Pudding (432)

10

Cream of Peas Soup  
Veal Rissoles (381)  
Banana Salad with Nuts

Eggs Goldenrod  
Corn Fritters  
Hashed Brown Potatoes  
Butterscotch Pie

11

Cream of Celery Soup  
Roast Veal with Apricot  
Dressing  
Scalloped Corn  
Brown Potatoes  
Hot Biscuits  
Prune Delight (S 27)

# November

## LUNCHEON

## DINNER

12

Vegetable Soup  
Potatoes Baked in Half Shell  
with Cheese  
Jam  
Muffins  
Napoleons (477)

Cold Veal Cuts  
Potatoes au Gratin  
Scalloped Tomatoes  
Chocolate Pie

13

Onion Soup (S 143)  
Spanish Rice  
Banana Salad with Rice

Grapefruit Cocktail  
Veal Pie (212)  
Beets with Sour Sauce (286)  
Marguerites (492)  
Coffee

14

Sliced Oranges  
Eggs in Nests with Rice (S 36)  
Marguerites

Tomato Soup  
Ham Baked in Grape Juice  
Waffles  
Creamed Celery  
Alligator Pear Salad

15

Martin's Specialty (371)  
Muffins  
Fruit Salad

Appledore Soup  
Arabian Stew (S 79)  
Green Beans  
Rolls  
Baked Stuffed Apples (S 22)

16

Oyster Stew  
Curried Eggs with Rice and  
Relishes  
Baked Apples

Braised Liver (S 80)  
Creamed Potatoes  
Stuffed Green Peppers  
Angel Food Cake with Whipped  
Cream

17

Vegetable Soup  
Rarebit on Toast  
Fruit Tarts

Cream of Tomato Soup with  
Whipped Cream  
Veal Birds  
Shoe String Potatoes  
Cauliflower au Gratin  
Cucumber Salad  
Heavenly Pie (S 94)

18

Cream of Celery Soup  
Smothered Chicken  
Mashed Potatoes  
Gravy  
Creamed Peas  
Angel Food with Fruit Gelatin  
and Whipped Cream

50

# November

## LUNCHEON

## DINNER

19

Rice Soup  
Jellied Tomato Salad  
Cheese Dreams  
Angel Food Cake

Dresden Patties (380)  
Riced Potatoes  
Green Beans  
Fruit Salad

20

Chicken Soup with Croutons  
Baked Stuffed Sweet Potatoes  
Creamed Beans  
Oranges

Eggs au Gratin (S 45)  
Fried Eggplant  
Spinach  
Orange Blanc Mange (S 16)

21

Cream of Tomato Soup  
Stuffed Baked Eggplant  
Poached Eggs on Toast  
Apples

Roast Leg of Lamb, Mint Sauce  
Currant Jelly  
Potatoes Franconia  
Creamed Peas  
Rice and Apple Creole (S 21)

22

Cream of Peas Soup  
Neapolitan Spaghetti  
Nut Salad

Cheese Canapes  
Cold Sliced Lamb, Potato Chips  
Creamed Celery  
Peach Betty (S 9)

23

Cream of Celery Soup  
Potato Salad  
Sliced Ham  
Sliced Oranges with Cocoanut

Lamb Rissoles (381)  
Onion Souffles (S 154)  
Peas Timbales (S 58)  
Banana Whip (S 28)

24

Turkish Soup (115)  
Lobster Salad  
Rolls  
Fruit

Vegetable Soup  
Planked Eggs (S 38)  
Tomato Fritters (351)  
Prune Snowballs (S 14)

25

Fruit Cocktail  
Roasted Stuffed Chicken  
Asparagus on Toast  
Hominy Southern  
Hot Biscuits  
Relishes  
Chocolate Ice Cream, Cake

51

## November

### LUNCHEON

### DINNER

26

Cream of Chicken Soup  
Vegetable Loaf (S 174)  
Molded Egg Salad (S 114)  
Fruit

Chicken Timbales (367)  
Stuffed Baked Potatoes with  
Cheese  
Creamed Peppers  
Rolled French Pancakes with  
Jelly

27

Chicken Soup with Noodles  
Asparagus Omelette (S 40)  
Buttered Toast  
Fruit

Chateaubriand of Beef Espag-  
nol (200)  
Shoe String Potatoes  
Baked Corn  
Apricot Whip

28

Cream of Asparagus Soup  
Meat Croquettes with Sauce  
Peanut Biscuit  
Bananas with Lemon Juice

Creamed Dried Beef on Toast  
Corn Fritters  
Stuffed Sweet Potatoes (S 164)  
South Sea Delight (S 28)

29

Rice and Tomato Croquettes  
Poached Eggs on Toast  
Fruit

(THANKSGIVING DINNER)  
Oyster Cocktail  
Relishes  
Cream of Tomato Soup  
Roasted Stuffed Turkey with  
Chestnut Dressing  
Candied Sweet Potatoes  
Green Beans  
Alligator Pear Salad  
Mincemeat Pie, Coffee

30

Creole Soup (115)  
Macaroni and Cheese  
Orange Baskets

Sardine Canapes  
Cold Sliced Turkey  
Potatoes au Gratin  
Scalloped Tomatoes  
Lemon Meringue Pie

## December

### LUNCHEON

### DINNER

1

Turkey Soup  
Hot Tamales  
Fruit Cup

Turkey a la King (S 105)  
Potato Pineapple (S 164)  
Creamed Beans  
Cherries a la Berwick (S 19)

2

Cream of Celery Soup  
Roast Pork, Baked Peppers  
Scalloped Potatoes  
Hot Biscuits  
Tomato Aspic Salad  
Marshmallow Pudding (432)

52



# December

## LUNCHEON

## DINNER

3

Creamed Chicken  
Jellied Vegetable Salad  
Fruit

Tomato Soup  
Baked Ham (S 91)  
Boston Baked Beans  
Baked Stuffed Peppers  
Corn Bread  
Alligator Pear Salad

6

Eggs Benedict (97)  
Asparagus Salad  
Fruit

Hamburger Steak  
Mashed Potatoes  
Baked Potatoes  
Lettuce with Roquefort Dressing  
Lemon Pie

5

Cream of Onion Soup  
Corn Omelette  
Toast  
Baked Apples

Meat Rolls (S 78)  
Stuffed Baked Potatoes  
Baked Onions (S 155)  
Butterscotch Pie (S 96)

6

Vegetable Soup  
Creamed Asparagus on Toast  
Fruit Salad in Apple Cups

Swiss Steak  
Sweet Potatoes de Luxe (S 166)  
Baked Corn  
Pumpkin Pie

7

Bologna Spaghetti (S 51)  
Fried Apple Rings  
Corn Bread  
Grapefruit with Maple Sirup

Baked Halibut with Tomato Sauce (166)  
Shoe String Potatoes  
Creamed Celery  
Chocolate Pudding

8

Onion Soup (S 143)  
Cheese Souffle  
Grapefruit Salad

Cream of Tomato Soup  
Smothered Chicken  
Mashed Potatoes, Green Beans  
Hot Biscuits  
Orange Ice

9

Fruit Cup  
Chicken with Curry Sauce  
Stuffed Sweet Potatoes  
Fried Eggplant  
Hot Biscuits  
Mincemeat Pie

# December

## LUNCHEON

## DINNER

10

Chicken Soup  
Baked Stuffed Eggplant  
Eggs au Gratin (S 45)  
Fruit

Roast Loin of Pork  
Apple Sauce  
Franconia Potatoes  
Creamed Cauliflower  
Relishes  
Fruit Salad in Orange Cups

11

Cream of Cauliflower Soup  
Mexican Rice (S 52)  
Fruit Cup

Cold Sliced Pork  
Potatoes au Gratin  
Stuffed Baked Peppers  
Fruit Ice

12

Vegetable Soup  
Woodcock Toast (S 43)  
Tomato Salad

Goulash (S 78)  
Stuffed Baked Potatoes with  
Nuts  
Macaroni with Cheese  
Banana Mint Salad

13

Split Peas Soup  
Tomato Timbales (S 172)  
Grapefruit

Sauted Fillets Beef (200)  
Creamed Mushrooms  
Shredded Potatoes  
Prune Delight (S 27)

14

Cream of Mushroom Soup  
Sausages  
Creamed Potatoes  
Lettuce Salad

Stuffed Ham (S 87)  
Creamed Celery  
Green Beans  
Chocolate Souffle

15

Turkish Soup  
String Beans Salad  
Cheese Souffle

Cold Ham  
Rice au Gratin  
Harvard Beets  
Relishes  
Rolls  
Lemon and Almond Pie (S 95)

16

Tomato Bisque  
Roast Beef  
Scalloped Onions  
Franconia Potatoes  
Hot Biscuits  
Lettuce Salad  
Apples, Bananas and Cran-  
berries (S 28)

# December

## LUNCHEON

## DINNER

17

Vegetable Soup  
Cheese Omelette  
Toast  
Grapefruit Cup

Cold Sliced Beef  
Lyonnais Potatoes  
Baked Corn  
Relishes  
Cranberry Pudding (S 28)

18

Tomato Soup  
Succotash  
Muffins  
Fruit

Cream of Corn Soup  
Pan Broiled Lamb Chops  
French Peas  
Rice au Gratin  
Date Crumbles (S 107)

19

Alphabet Soup  
Macaroni Surprise (S 49)  
Date Bars (S 4)

Pot Roast of Ham (S 87)  
Fried Eggplant  
Biscuits  
Fruit Souffle (397)

20

Rice Soup  
Baked Stuffed Eggplant  
Grapefruit with Mint

Celery Soup  
Roast Veal  
Mashed Potatoes  
Creamed Onions  
Cranberry Sauce  
Pumpkin Pie, Coffee

21

Duchess Soup (121)  
Eggs with Creole Sauce (S 46)  
Baked Peaches (571)

Cold Sliced Veal  
O'Brion Potatoes  
Creamed Peas  
Lettuce Salad  
Date Pudding (S 107)

22

Onion Soup (S 143)  
Hot Vegetable Loaf (S 175)  
Peach Nut Salad

Meat Rolls (S 78)  
Potatoes en Casserole  
Peas Timbales (298)  
Nut Prune Souffle

23

Fruit Cup  
Pork Tenderloins, Sweet Potatoes (236)  
Apple Sauce  
Italian Tomatoes (S 169)  
Radishes  
Lettuce Salad  
Mincemeat Pie

# December

## LUNCHEON

## DINNER

24

Cream of Peas Soup  
Welsh Rarebit (562)  
Grapefruit Salad

Baked Ham  
Creamed Potatoes  
Baked Beans  
Celery Olives  
Grapefruit Delight (S 19)

25

Vegetable Soup  
Poached Eggs with Curry  
Sauce (S 45)  
Pineapple Fritters

(CHRISTMAS DINNER)  
Fruit Cocktail  
Cream of Tomato Soup  
Roast Turkey, Creole Stuffing  
(S 106)  
Mashed Potatoes  
Candied Sweet Potatoes  
Scalloped Onions  
Fried Oysters  
Hot Biscuits  
Alligator Pear Salad  
Fig Pudding, Whipped Cream  
Coffee

26

Turkey Soup  
Tuna Fish au Gratin  
Muffins  
Fruit

Clear Soup  
Cold Sliced Turkey  
French Fried Potatoes  
Creamed Peas  
Pumpkin Pie

27

Turkey Croquettes or Cheese  
Timbales (S 55)  
Tomato Aspic Salad  
Hot Biscuits  
Grapefruit with Maple Sirup

Scalloped Turkey  
Sweet Potatoes with Marsh-  
mallows (S 165)  
Creamed String Beans  
Apple Souffle (S 23)

28

Cream of Peas Soup  
Bologna Spaghetti (S 51)  
California Waldorf Salad (S  
119)

Fruit Cup  
Roast Beef Gravy  
O'Brion Potatoes  
Scalloped Corn  
Heavenly Pie (S 94)

29

Black Bean Soup  
Tomato Jelly Salad  
Bananas in Lemon Juice

Sardine Cocktails  
Savory Ham and Spinach (S  
168)  
French Fried Potatoes  
Baked Tomatoes  
Fig Charlotte Russe (S 20)

# December

## LUNCHEON

## DINNER

30

Cream of Spinach Soup  
Egg Timbales, Tomato Sauce  
(104)  
Pineapple and Celery Salad

Halibut Poulette (170)  
Creamed Potatoes  
Beets  
Biscuits  
Lettuce Salad  
Apple Pie, Cheese

31

Rice Soup  
Arabian Stew (S 79)  
Potato Balls  
Baked Turnips  
Date Crumbles (S 107)

• *Emergency Luncheons*

Chicken a la King  
Olives, Toast Points  
Peach Delight Tea

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Tuna Fish au Gratin  
Baking Powder Biscuits  
Pickles  
Japanese Fritters  
Maple Sirup  
Coffee

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Salmon and Egg Salad  
Bran Muffins  
Hot Chocolate  
Chocolate Cornstarch Pudding

*Emergency Dinners*

Tomato Bisque, Imperial Sticks  
Salmon Puff  
French Fried Potatoes  
Canned Peas au Jus  
Pear and Pimento Salad  
Crackers  
American Cheddar Cheese  
Coffee

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Consommé, Paprika Crackers  
Tongue in Tomato Sauce  
Rice Thimbles  
Lettuce with French Dressing  
Cherry Tapioca, Yellow Sauce  
Coffee

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Vegetable Soup, Croutons  
Chicken Pudding  
Mashed Potatoes or Grilled  
Sweet Potatoes  
Crisp Watercress  
Pineapple Rounds, Coffee

—*Good Housekeeping.*

SUPPLEMENT

2391238

RECIPES - TWENTY-NINE



## *Cake*

### DATE AND NUT KISSES

Beat to a cream 2 eggs and 1 cup pulverized sugar; add 1 cup chopped dates, a cup of chopped nut meats, a tiny pinch of salt and 2 level teaspoons baking powder, sifted with 6 heaping tablespoons flour. Put into a buttered pan and bake twenty minutes in a slow oven. Cut in strips while hot and roll each strip in powdered sugar.

### PECAN JOYS

Three egg whites, beaten stiff, to which add a tablespoon of sugar to each egg white and a few chopped pecan meats. Drop by the teaspoon on buttered pans and bake in a very slow oven for two hours, leaving the oven door open. Place  $\frac{1}{2}$  pecan meat on the top of each meringue.

### COCOANUT CAKES

One-half cup grated cocoanut,  $\frac{1}{2}$  cup granulated sugar, 3 egg whites, 2 tablespoons flour,  $\frac{1}{2}$  teaspoon vanilla. Beat the eggs to a stiff froth, add the sugar and flour gradually, then fold in the cocoanut and vanilla. Drop on a buttered pan and bake in a hot oven till a delicate brown.

### MOLASSES COOKIES

Melt 2 tablespoons of shortening in 2 tablespoons of water. Add  $\frac{3}{4}$  cup of molasses and mix thoroughly. Sift  $2\frac{1}{2}$  cups of flour with  $\frac{1}{2}$  teaspoon of salt,  $\frac{1}{2}$  teaspoon of ginger, 1 teaspoon of soda. Make into a soft dough and cut in round shapes. Bake in a moderate oven.

### COCOANUT DAINITIES

Mix 1 cup of powdered sugar with 2 well beaten eggs. Add 1 cup of cream, 1 cup of shredded cocoanut, 1 teaspoon of salt. Beat. Then add 3 cups of flour into which 3 teaspoons of baking powder have been sifted. Roll out, sprinkle with cocoanut and cut.

## OATS NUT COOKIES

Use 1 cup of brown sugar,  $\frac{3}{4}$  cup of shortening, 2 eggs, 2 cups of flour, 2 cups of rolled oats,  $\frac{1}{2}$  cup of chopped walnuts,  $\frac{1}{2}$  teaspoon of soda, dissolved in hot water, salt to taste. Drop into a greased pan with a teaspoon and bake.

## BUTTERSCOTCH COOKIES

Two cups brown sugar, 1 scant cup butter and lard mixed, 2 eggs, 1 teaspoon cream tartar, 1 teaspoon soda, 1 teaspoon vanilla, 4 cups flour, 1 cup nuts.

Mix all ingredients, let rise over night, in the morning slice them and bake.

## NUT DATE BARS

Three eggs, 1 cup sugar, 1 cup flour, 1 teaspoon baking powder, 1 tablespoon milk, 1 cup nuts, 1 pound dates. Mix dry ingredients, add beaten eggs, milk and nuts, add dates, which have been washed, stoned and cut. Blend the mixture well, bake in thin sheets; when light brown cut in finger lengths, and roll in powdered sugar.

## WALNUT MERINGUE SQUARES

One and one-half cups sugar,  $\frac{1}{2}$  cup water,  $\frac{1}{4}$  teaspoon vanilla, 5 marshmallows, 1 cup English walnut meats, whites of 2 eggs, 2 tablespoons shredded cocoanut and some  $2\frac{1}{2}$ -inch pastry squares. Cook together the water and sugar in a smooth kettle until the syrup spins a thread when dropped from the tip of a spoon. Remove immediately from the fire and add the marshmallows cut in small pieces. Pour gradually, while beating constantly, into the beaten whites of the eggs, then add the cocoanut and vanilla and the chopped nut meats. Roll rich pie or puff paste to  $\frac{1}{8}$ -inch thickness and cut into  $2\frac{1}{2}$ -inch squares. Arrange on a baking tin and spread with the meringue mixture, piling it slightly in the center. Bake in a moderate oven.

## DATE COOKIES

Wash, stone and chop 1 pound of dates and cook to a smooth paste. Cream 1 cup of butter with 1 cup of sugar.

Add 2 cups of flour, 2 cups of rolled oats, 1 teaspoon of lemon juice, 1 cup of water,  $\frac{1}{2}$  teaspoon of soda, 1 teaspoon of baking powder,  $\frac{1}{2}$  cup of sour milk. Roll thin, cut out, cover with layer of paste, and place another piece of the cut-out dough on top. Bake in a moderate oven.

### COOKIES WITH PEANUTS

For peanut cookies use 2 tablespoons of butter and  $\frac{1}{4}$  cup of sugar creamed, mixed with 1 beaten egg, adding following ingredients in given order:  $\frac{1}{2}$  cup of flour mixed with 1 teaspoon of baking powder,  $\frac{1}{4}$  teaspoon of salt, 2 teaspoons of milk,  $\frac{1}{2}$  cup of chopped peanuts,  $\frac{1}{2}$  teaspoon of lemon juice. Drop by teaspoonfuls on a butter paper and bake in a slow oven fifteen minutes.

### CHOCOLATE PECAN

One-half cup of butter or substitute, 2 eggs, 1 cup of sugar, 1 cup of flour,  $\frac{1}{2}$  cup chopped pecan meats, 2 squares baking chocolate, 1 teaspoon of vanilla. Melt the chocolate and butter together, add sugar, then the eggs, well beaten; the flour gradually, then the nuts and flavoring. Bake in shallow pan twenty minutes.

### PECAN PATTIES

Beat two eggs and add a cupful of brown sugar; then beat again very lightly. Sift half a cupful of flour with one-fourth teaspoonful of baking powder and a dash of mace; add to the egg and sugar with half a cupful of finely chopped pecan meats. Pour in buttered patty pans and sprinkle lightly with sugar. Bake in a moderate oven.

### CHOCOLATE PUFFS

- 2 egg-whites
- 2 cupfuls powdered sugar
- 2 squares chocolate, grated
- 2 tablespoonfuls cornstarch

## R E C I P E S

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Beat the egg-whites until stiff; add the sugar gradually and then the corn-starch with which the grated chocolate has been mixed. Drop on greased tins from a teaspoon, placing the little mounds one inch apart. Bake at 300° F. for fifteen to twenty minutes.

## *Desserts*

### MAPLE NUT CHARLOTTE

Whip solid half a pint of chilled double cream and sweeten with two rounding tablespoonfuls of crushed maple sugar. Add also a few grains of salt and fold in the stiffly whipped white of one egg and half a cupful of chopped walnuts. Flavor with a few drops of vanilla extract and fill into parfait glasses that have been lined with halved lady fingers.

### BANANAS, WEST INDIAN

Six bananas, 4 tablespoonfuls sugar, 6 tablespoonfuls water, 5 drops tabasco sauce and a dash of lemon juice.

Peel bananas, cut in halves crosswise, and drop into deep fat hot enough to brown a bit of bread in one minute. When brown, drain on paper toweling or brown paper. Boil together the sugar, water, and tabasco sauce, add bananas and lemon juice, heat for a few minutes, and serve.

—*Good Housekeeping*

### ORANGE DELIGHT

Two tablespoons granulated sugar,  $\frac{1}{2}$  cup cold water,  $2\frac{1}{3}$  cups boiling water, 1 cup sugar,  $\frac{1}{2}$  cup lemon juice.

Soak gelatin in cold water twenty minutes; dissolve in boiling water. Add sugar and lemon juice. Strain through cheesecloth wrung out of hot water. Mold in shallow agate pan which has been dipped in cold water. Do not have more than one inch deep. Cut in cubes; pile on dessert plates or glass sauce dishes.

### DELMONICO'S SPECIAL

Select six oranges of medium and uniform size, having a clear golden skin and few seeds. Cut a slice from the end of each orange and then carefully remove the pulp, using a sharp knife. Discard all the tough membrane. Mix

the pulp with one-half cupful of cleaned chopped dates, one-half cupful of chopped walnut meats, and one-half cupful of shredded cocoanut. Refill the orange shells, dividing the mixture among the six oranges. Beat one egg-white until stiff, add one-fourth cupful of sifted, powdered sugar and arrange on top of the oranges. Brown at 300° F. Serve warm.

—*Good Housekeeping*

### PORCUPINE PEARS

Use the large variety of pears canned in halves and drain the syrup from them. Stick the rounding side of each pear half with salted almonds, giving the appearance of a prickly pear. Arrange two or three halves of pears, according to their size, in each individual serving-dish and pour some of the syrup around them. If desired, two pear halves may be secured together by means of toothpicks and the surface covered with the salted almonds. Salted peanuts may be used instead of almonds and are just as delicious and less expensive. Halve the peanuts and insert the pointed end in the pears.

—*Good Housekeeping*

### PEACH CREAM

Soak two tablespoonfuls of granulated gelatin in one-fourth cupful of cold water for five minutes. Add one cupful of boiling water, three-fourths cupful of sugar, and two tablespoonfuls of lemon juice to two cupfuls of peach pulp made by chopping fresh peaches very fine. Heat for a minute and combine with the gelatin, stirring until dissolved. Set aside to cool, and when beginning to congeal, fold in the whites of two eggs beaten until stiff, or one cupful of cream, whipped. Pour into a wet mold, chill, and serve with a custard sauce.

### CANNED PEACHES, FRANCONIA STYLE

To the syrup drained from one large can of peaches, add sufficient water to make two cupfuls of liquid. Bring

to the boiling-point and pour over one package of powdered gelatin of raspberry flavor. Arrange the peaches in rows in a shallow serving-dish and pour the boiling liquid over them. Set aside in a cool place until firm. Cut into squares and serve plain or with whipped cream.

—*Good Housekeeping*

### PEACH SALAD WITH CHEESE DRESSING

1 can peaches  
 1 Neufchatel cheese  
 Mayonnaise  
 Chopped nuts

Arrange halves of peaches on lettuce leaves and serve with Neufchatel cheese creamed with mayonnaise dressing. Chopped nuts make a pleasing addition to this salad.

### PEACH BETTY

Arrange 1 cup of bread-crumbs and  $1\frac{1}{2}$  cups ( $\frac{2}{3}$  can) of canned sliced peaches which have been drained, in alternate layers in a greased baking dish, sprinkle each layer of peaches with sugar and a little cinnamon, dot with 2 table-spoons of butter, pour  $\frac{3}{4}$  cup of water over all, and bake 35 minutes in a moderate oven.

### PEACH CUSTARD

Pare and cut 8 peaches in halves, using medium size. Wash  $\frac{1}{4}$  cup of rice well and then cook in  $1\frac{1}{4}$  cups of water until the rice is soft and the water absorbed. Cool and then place in a baking dish. Spread smoothly and then lay the peaches over the rice and gently pour over the peaches and rice the following custard:

One and one-half cups of milk  
 Yolk of one egg  
 One whole egg  
 One-fourth cup of sugar  
 One-half teaspoon of nutmeg

Beat with an egg beater to blend thoroughly and then pour slowly over the rice and peaches. Set the baking dish in a pan of water, then bake slowly until the custard is firm. Now use the

White of left-over egg  
 One-half cup of peach pulp  
 Three-fourths cup of powdered sugar

Make the peach pulp by rubbing the pared peaches through a sieve.

Place this mixture in a pitcher and use a wire whip to beat until the mixture is in a light fluff. It usually takes fifteen minutes of steady beating.

#### DUTCH PEACH CAKE

Mix and sift 1 teaspoon salt, 4 teaspoons baking powder and 2 cups flour; add 5 tablespoons butter or substitute and work into the flour, then add  $\frac{1}{2}$  cup milk and  $\frac{1}{2}$  cup of water. Roll  $\frac{1}{2}$  inch thick and cut with a biscuit cutter; make a depression in the center of each round and place in them halves of peaches. Sprinkle generously with sugar and nutmeg and bake in a hot oven eight to ten minutes. Serve with a lemon sauce.

#### PEACH ROLL

Place in a mixing bowl  
 Two cups of flour  
 One-half teaspoon of salt  
 Four level teaspoons of baking powder  
 Three tablespoons of sugar

Sift to mix and then rub into the prepared flour seven tablespoons of shortening and use seven tablespoons of water to form a dough. Roll out in an oblong sheet about one-quarter inch thick and then spread with thinly sliced peaches. Now sprinkle over the peaches a light dusting of nutmeg and



Three tablespoons of melted butter  
 One-half cup of brown sugar  
 One-half cup of finely chopped nuts

Roll as for jelly roll and fasten the ends securely. Lift into a baking sheet and brush with milk. Bake in a slow oven for forty minutes. Serve cold in 2-inch cuts and dust with powdered sugar.

### APRICOT TARTLETS

For apricot tartlets, prepare one cupful of stewed apricots and drain thoroughly. Then press through a course strainer. To the apricot pulp add two-thirds cupful of sugar, one-fourth cupful of fine cracker crumbs, one egg beaten slightly, and one-half cupful of chopped walnut meats. Roll pastry dough very thin and cut into circles five or six inches in diameter. Put a spoonful of the filling in the center of the lower circle of each tart, wet the edges, and press the upper circle in position. Prick the surface and bake the tarts at 450° F. for fifteen minutes or until the tarts are done.

—*Good Housekeeping*

### PRUNE SOUFFLE

One-half cup chopped stewed prunes,  $\frac{1}{2}$  cup of chopped English walnuts, whites of six eggs, beaten stiff, six tablespoons powdered sugar, 1 teaspoon of vanilla. Mix and bake slowly 20 minutes in a moderate oven. Serve with cream.

### JELLIED PEACHES AND ALMONDS

Soak one cupful of cleaned, dried peaches overnight in four cupfuls of cold water. Bring to the boiling point and cook slowly ten minutes. Soak 3 tablespoonfuls of granulated gelatin in one-half cupful of cold water twenty minutes. Add  $\frac{3}{4}$  cupful of sugar and the soaked gelatin to the boiling peach mixture. Remove from the heat and stir until the sugar and gelatin are dissolved. Add  $\frac{1}{2}$  cup-

ful of blanched almonds, chopped coarsely and pour into a serving dish. Set in a cold place until firm and serve with whipped cream.

—*Good Housekeeping*

### PINEAPPLE ROUNDS

Cut out rather large rounds of bread, spread them with margarin, and brown on each side in a frying pan, keep very hot and put on a hot serving plate. Just before serving lay a slice of cold pineapple and a little of the juice on each. A candied cherry or a bit of red jelly may be put in the middle of each if desired.

—*Good Housekeeping*

### CHERRY TAPIOCA

Make the cherry tapioca the usual way and serve with yellow sauce or whipped cream. To make yellow sauce beat one egg well and add 1 cupful of sugar gradually, continuing the beating. Add 1 teaspoonful of vanilla. Pass with the pudding.

—*Good Housekeeping*

### GRAPEFRUIT SNOW PUDDING

2 tablespoons gelatin  
 1½ cups boiling water  
 ⅓ cup grapefruit juice  
 ¼ cup orange juice  
 1 cup sugar  
 2 egg whites

Soften the gelatin in one-fourth cup cold water and dissolve in the boiling water, add sugar and fruit juices, and set aside till jelly slightly thickens. Beat egg whites till stiff, add the gelatin mixture and beat until white and frothy. Pour into mold and set aside till firm. Serve with a soft custard sauce made with two egg yolks, and to the sauce add three-fourths cup finely chopped, blanched, and browned almonds.

—*Good Housekeeping*

## PINEAPPLE MINT JELLY

- 2 tablespoons gelatin
- $\frac{1}{4}$  cup cold water
- 1 bunch fresh mint
- $1\frac{1}{2}$  cups boiling water
- $\frac{3}{4}$  cup sugar
- $\frac{1}{4}$  cup lemon juice
- 1 cup grated pineapple and juice

Soak the gelatin in the cold water. Chop the mint and cook twenty minutes with the boiling water. Strain onto the gelatin, add sugar and stir until dissolved. Add the lemon juice and pineapple and a little green vegetable color if desired. Pour into sherbet glasses and set aside till cold and firm. Serve with whipped cream. If the fresh pineapple is used, first boil it five minutes, adding a little water if there is not sufficient juice, and cool before combining with the mint mixture, otherwise the gelatin will not thicken the mixture.

—*Good Housekeeping*

## MARSHMALLOW RASPBERRY FLUFF

Whip a pint of thick cream very stiff. Fold in the beaten white of an egg and sweeten to taste. Have ready a cupful and a half of raspberries and half a cupful of finely chopped soft marshmallows; sprinkle these through the cream, mix and serve very cold.

—*Good Housekeeping*

## PRINCESS RASPBERRY LOAF

Bake a good plain cake mixture in a hexagonal pan, scoop out the interior and frost the outside with pale green icing, flavored with pistachio. Whip a pint of cream, sweeten, add a tablespoonful of gelatin dissolve in a little hot milk, and fold in a cupful of chopped raspberries. Fill the cake with this mixture, chill thoroughly, and serve topped with whipped cream and raspberries.

—*Good Housekeeping*

### PRUNE SNOWBALLS

Soak one-half cupful of cleaned prunes—about seven large prunes—in two cupfuls of cold water overnight. Simmer in the same water until very soft, finally allowing all the water to cook away. Stone and rub the prunes through a coarse strainer. To the pulp add one-fourth cupful of milk. Meanwhile, cream one-fourth cupful of shortening and one-half cupful of sugar together, then add two egg-yolks beaten slightly. Measure and sift together one cupful of pastry flour, two teaspoonfuls of baking powder, and one-fourth teaspoonful of salt, and add to the mixture alternately with the combined prunes and milk. Last add one-half teaspoonful of lemon extract and fold in two egg-whites stiffly beaten. Pour into greased molds or custard cups and steam forty-five minutes. Serve with whipped cream or hard sauce.

—*Good Housekeeping*

### MARSHMALLOW PRUNES

Soak and stew a pound of large prunes until they are well puffed. Add two cupfuls of sugar and a quarter cupful of honey. When cold remove the pits, inserting half a marshmallow in each cavity. Lay in a wet mold.

—*Good Housekeeping*

### HAWAIIAN PUDDING

- 1 tablespoon butter
- 2 tablespoons cornstarch
- 1 cup boiling water
- $\frac{1}{2}$  cup sugar
- $\frac{1}{8}$  teaspoon salt
- 2 egg yolks
- 3 bananas
- 3 tablespoons lemon juice
- 1 cup stale cake crumbs

Cream the butter and cornstarch together, and add to the boiling water, bring to the boiling point directly

over the fire, then cook in a double boiler fifteen minutes. Beat the egg yolks with the sugar and salt and add the hot cornstarch mixture. Peel and mash the bananas and add with lemon juice and crumbs to the egg mixture. Pour into a greased baking dish and bake in a slow oven till firm. Chill and serve with a sauce made as follows: Heat three-fourths cup grated pineapple and juice, add one-third cup sugar and one tablespoon flour mixed till smooth with one-fourth cup cold water. Boil for five minutes, stirring constantly, and cool. Then beat two egg whites till stiff, gradually add pineapple mixture, beating constantly, chill and serve.

—*Good Housekeeping*

#### APPLE PANDOWDY MOLD

Apple pandowdy mold is a novel variation of the well-known apple pandowdy. Pare, core, and quarter sufficient apples to make two quarts. Place in a well greased pudding dish. Meanwhile sift together two and two-thirds cupfuls of pastry flour, one-half teaspoonful of salt, and one and one-third teaspoonfuls of baking-powder. Rub in thoroughly one-half cupful of shortening and then mix with about one and one-third cupfuls of milk or sufficient to make a dough just stiff enough to roll. Roll the dough out to fit the pudding dish and make several gashes in the center. Place the dough on top of the apples and tuck in around the edges. Bake at 350° F. for two hours or until the crust is well browned and the apples are soft. Then remove from the oven and allow to cool slightly. Take off the crust and cut it into thin pieces. Then add to the apples two-thirds cupful of brown sugar, one tablespoonful of butter and one-half teaspoonful of nutmeg. Arrange alternate layers of the apples and crust in a deep dish or mold, pressing the layers down carefully, cover, and let stand in a cool place overnight. Unmold, cut in slices, and serve with sweetened cream, plain, or whipped.

—*Good Housekeeping*

## SPANISH JELLY

Soak two tablespoonfuls of granulated gelatin in one-half cupful of cold water for twenty minutes. Then add one and three-fourths cupfuls of boiling water and stir thoroughly. Add three-fourth cupfuls of sugar, three tablespoonfuls of lemon juice, and one and one-half cupfuls of loganberry juice. Strain, and pour into a cold, wet mold. When cold, but before it begins to congeal, add one cupful of seeded raisins and one-half pound of marshmallows cut in halves. Mold and serve.

—*Good Housekeeping*

## ORANGE BLANC MANGE

Soak two tablespoonfuls of granulated gelatin in one-third cupful of milk for five minutes. Add six tablespoonfuls of sugar and a few grains of salt to two and two-thirds cupfuls of milk and bring to the scalding point. Then pour this over the soaked gelatin and stir until dissolved. Peel two navel oranges as one would an apple, thus removing all the white inside skin. Cut crosswise in slices, remove the center pulp, and cut each slice into quarters. Add the oranges, together with one-half cupful of shredded cocoanut, to the gelatin mixture while the latter is still hot. Let stand until it begins to set, then stir up and pour into cold, wet molds. When firm, turn out and garnish with whipped cream.

—*Good Housekeeping*

## CHOCOLATE SPONGE

Cream one-half cupful of butter and add a quarter of a cupful of cocoa, the well-beaten yolks of two eggs and one cup of sugar dissolved in a half a cupful of water. Add alternately to this mixture the beaten whites of the eggs and one cupful of flour mixed and sifted with three teaspoonfuls of baking-powder. Bake in shallow tins about fifteen minutes. For the icing and filling, boil one cupful of granulated sugar to a thin sirup, beat stiffly two egg whites and add several tablespoonfuls of finely grated apple or cooked

apricot passed through a sieve; then pour the sirup gradually onto the egg whites, beating constantly until the mixture becomes stiff. Spread on cake, decorate with preserved cherries and serve immediately.

—*Good Housekeeping*

### GRAPE JUICE SOUFFLE

- 1 envelope Knox gelatin
- 1 tablespoonful lemon juice
- 1 pint grape juice, sweetened
- whites of four eggs
- $\frac{3}{4}$  cup heavy cream

Soak the gelatin in grape and lemon juice ten minutes, then heat in double boiler until gelatin has dissolved. Strain into bowl, set in saucepan containing ice water, and when mixture begins to thicken, fold in whites of eggs beaten until stiff. Half fill individual mold, first dipped in cold water, with mixture. To remainder add cream, beaten until stiff. Fill molds with cream mixture, and chill. Remove from molds to serving dish, and garnish with whipped cream (sweetened and flavored with vanilla).

### SHERRY'S COFFEE SPONGE

Soak two tablespoonfuls of granulated gelatin in one-half cupful of cream or undiluted evaporated milk. Beat two egg-yolks slightly and add one-fourth teaspoonful of salt, one-half cupful of sugar, and two cupfuls of strong, clear, hot coffee. Place in the top of a double-boiler and cook until thickened like custard. Then add the softened gelatin and stir until it is thoroughly dissolved, remove from the heat, cool until the mixture begins to thicken, then add one teaspoonful of vanilla and fold in two stiffly-beaten egg-whites. Pour into a cold, wet mold and allow to stand until firm. Serve plain or with whipped cream.

### CHOCOLATE CHARLOTTE

Line a serving-dish with slices of cake or lady fingers. Beat one and one-half cupfuls of cream until thick and add

one-half cupful of sifted, powdered sugar and one-half teaspoonful of vanilla. Soak one tablespoonful of granulated gelatin in one-fourth cupful of cold water and dissolve over boiling water. Add to the whipped cream, beating constantly. To one-half of the whipped cream mixture add three tablespoonfuls of cocoa and pour on the cake. Over this pour the rest of the whipped cream. Chill and serve. To vary the serving, the cocoa-flavored whipped cream may be spread between two layers of plain or sponge cake and the white cream put on top. Then sprinkle with chopped walnuts or almonds. Stand in a cool place for fifteen minutes before cutting and serving.

—Good Housekeeping

#### LEMON FRUIT PUDDING

- 2 tablespoons gelatin
- $\frac{1}{4}$  cup cold water
- 1 cup boiling water
- $\frac{3}{4}$  cup sugar
- $\frac{1}{4}$  cup lemon juice
- Grated rind of  $\frac{1}{2}$  lemon
- 2 egg whites stiffly beaten
- 1 slice banana
- 1 cup cooked figs

Soften gelatin in cold water, dissolve with boiling water, add sugar, lemon juice and rind, and set aside to cool. Arrange sliced banana and figs in serving dish. When gelatin mixture is cool, add slowly to beaten egg whites and pour onto the fruit. Chill and serve with a soft custard made with the two egg yolks.

#### ORANGE WALNUT JELLY

- 4 tablespoons granulated tapioca
- $1\frac{1}{2}$  cups hot water
- $\frac{1}{4}$  teaspoon salt
- 1 cup brown sugar
- $\frac{1}{2}$  cup orange juice
- 2 tablespoons lemon juice
- 1 cup walnut meats



Cook the tapioca, hot water, the salt and sugar until tapioca is clear and transparent—approximately forty-five minutes in the double boiler. Add the orange juice and lemon juice and cool slightly. Add nut meats, broken in pieces, chill and serve with cream or milk.

#### GRAPEFRUIT DELIGHT

Remove the pulp of three large grapefruits, and after taking off every bit of skin divide the sections and cut in pieces. Put into a bowl; add one can of grated pineapple, the strained juice of one orange, one cupful of sugar, the strained juice of two lemons, and one-half cupful of preserved cherries. Serve decorated with crystallized rose or violet leaves. Four tablespoonfuls of chopped preserved ginger may be added.

#### ARABIAN AMBROSIA

Measure two cupfuls of dates. Wipe them carefully with a damp cloth and then remove the pits. Cut the dates into pieces and combine with one cupful of walnut-meats chopped coarsely and one tablespoonful of lemon juice. Arrange in sherbet glasses and top with a spoonful of whipped or marshmallow cream.

*—Good Housekeeping*

#### CHERRIES A LA BERWICK

- 1 can cherries
- 2 tablespoons gelatin
- 1 tablespoon lemon juice
- 1 cup whipped cream
- 1 sponge cake
- 1 tablespoon sugar

Remove the stones from a can of cherries. Soak two tablespoons of gelatin in the cherry syrup for five minutes. Place the syrup over hot water and dissolve the gelatin, then add sugar and lemon juice. Cool. When the mixture thickens slightly, whip with an egg beater for one minute, fold in whipped cream and add the cherries. Serve in small cases made by hollowing out pieces of sponge cake.

## FIG CHARLOTTE RUSSE

Wash  $\frac{1}{2}$  pound of figs and place in a saucepan with just enough boiling water to cover; add

Juice of 1 lemon

Grated rind of  $\frac{1}{4}$  lemon

One cup of sugar

Cook very slowly until the sirup is thick; then cool. Now place a thin slice of sponge cake around a custard or sherbet cup; fill the center with 3 of the prepared figs and garnish with Caledonian cream piped through a pastry bag.

## GRAPEFRUIT WITH MAPLE SYRUP

Select fine, heavy grapefruit, cut each in halves, prepare for serving, and fill the center with genuine maple sirup. Let stand for at least fifteen minutes and serve very cold—in a bed of cracked ice, if possible. To prepare a grapefruit after cutting, remove the seeds with a fork. Then, with a curved grapefruit knife, cut around each section, separating the flesh from the pulpy partitions. With scissors, cut down each partition from the edge to the core. Insert the curved knife once again and separate the core from the fruit shell. With the scissors or fingertips lift the center, bringing the partitions with it and leaving the fruit sections intact.

—*Good Housekeeping*

## APPLE SAUCE SUPREME

Pare 8 firm apples, the higher flavored the better, core, drop in cold water as pared, let stand until a syrup is made. Take a cup of sugar to each 2 apples and a cup of water to each 2 cups of sugar. Bring to a boil, skim, clean twice, then throw in  $\frac{1}{2}$  dozen blades of mace, bits of thin yellow peel from 2 lemons, a few bits of stick cinnamon and 1 of pepper corn—no more. Stick 4 cloves in each apple and drop them in the syrup, which must be on the bubbling boil. After the apples are in—they should just cover the pan—

add the strained juice of 2 lemons. Boil hard for five minutes, turn over the apples and simmer till done—they will look clear all through. Skim out with a perforated ladle, let all syrup drain away from them, arrange in a deepish glass dish or pile on a glass platter. Boil the syrup until it jellies when dropped, then dip by spoonfuls over the apples, letting it harden as it is dipped.

### RICE AND APPLE CREOLE

Boil a quarter cupful of rice in one cupful and a quarter of water until the water is absorbed. Add one cupful and a half of thick apple sauce, one egg yolk beaten with two tablespoonfuls of sugar, and one teaspoonful of lemon extract. Fold in one egg white beaten stiff. Mold in small cups. Serve very cold with cream or custard sauce.

If custard sauce is used the extra white of egg may be employed in making.

—*Good Housekeeping*

### BAKED APPLES A LA TOSCA

Place in a sauce pan

One cup of sugar

One-half cup of water

One-half cup of white corn syrup.

Bring to a boil and cook for five minutes; now add eight medium sized apples, which have been cored, and a strip of the skin, pared from the top and bottom of the apple. Cover closely and place where apples will cook very slowly, turning twice while cooking. Just as soon as the apple is tender lift and boil the syrup for five minutes, adding 1 tablespoon of gelatin which has been soaked for ten minutes in 5 tablespoons of cold water. Pour in the syrup over the apples and cool. To serve:

Lift apple to dessert plate, mask with marshmallow whip, then sprinkle with finely chopped nuts and garnish with a spoonful of the apple jelly.

### APPLE GATEAU

*(Serves four or five persons)*

1 envelope gelatin  
 $\frac{1}{2}$  cup ( $\frac{1}{4}$  pint) cold water  
 1 lb. apples  
 $\frac{1}{2}$  cup ( $\frac{1}{4}$  lb.) sugar  
 1 cup ( $\frac{1}{2}$  pint) hot water  
 $\frac{1}{2}$  lemon  
 Red color  
 Custard or cream

Mix gelatin with cold water, slice apples into a saucepan, add sugar, hot water, grated rind and juice of lemon. Cook slowly and when tender, rub through a sieve, add color and gelatin which has been dissolved over fire. Cool and turn into a glass dish, set in a cool place four hours and serve with custard or cream.

### DELICIOUS BAKED APPLES

Core 4 large juicy apples and fill the cavities with a mixture of chopped preserved ginger, grated lemon rind, sugar and ground cinnamon. Pour into the pan in which the apples are placed 1 cup of water and add 3 tablespoons of the ginger syrup, a tablespoon of sugar and the juice of half a lemon. Bake basting frequently with the liquor in the pan, and serve the fruit with the liquor poured over them. If the fruit is peeled, bake in a covered pan.

### TRANSPARENT APPLE

Make up a sirup of 1 quart of water and 1 cup of granulated sugar; have good cooking apples pared and sliced in not too thin slices; put into the boiling sirup and cook until tender and transparent. Remove and add to sirup a drop or two of peppermint extract, or lemon extract to taste. Pour over the apples.

### STUFFED BAKED APPLES

For six medium sized apples or pears cook a cupful of sugar with a cupful of water for five minutes; then, after

coring the fruit carefully and removing the peel about half-way down the sides, put the apples in the sirup and simmer them till tender; then remove from the sirup and place in a baking pan; fill the centers with chopped nuts, sprinkle the apples with granulated sugar and pour the sirup about them. Bake just long enough to glaze the fruit; serve cold with whipped cream or plain cream.

### APPLE SOUFFLE

For apple soufflé strain hot, unsweetened apple sauce and measure one cupful. Add this, together with one-half cupful of boiling water, to one and one-half tablespoonfuls of granulated gelatin which has soaked for five minutes in one-half cupful of cold water. Stir until the gelatin is dissolved, then add two tablespoonfuls of lemon juice and one-fourth cupful of honey. Set aside to cool, and when beginning to congeal, stir with an egg-whip until light and fold in the whites of two eggs stiffly beaten. Pour into a wet mold or individual molds and put in a cold place to stiffen. Unmold, and serve with custard sauce, using the egg-yolks in the making.

—*Good Housekeeping*

### APPLE CUSTARD

Put raw apples through the food-chopper and measure two cupfuls. Add one tablespoonful of lemon juice and place in a buttered baking dish. Make a soft custard in the usual way using the yolks of four eggs, one-half cupful of granulated sugar, two cupfuls of scalded milk, and one-half teaspoonful of vanilla. Pour custard over the apple pulp and make a meringue of the whites of four eggs, three-fourths cupful of granulated sugar and one-half teaspoonful of vanilla, according to directions found in one of the foregoing recipes. Arrange the meringue on top of the custard and bake for fifteen minutes at 300° F. When cold, decorate with tiny flecks of currant jelly.

—*Good Housekeeping*

## APPLES OR PEACHES IN RICE

Use four apples or six peaches. Pare the fruit and cut in quarters, and stew until tender in a syrup made by cooking together one-fourth cupful of sugar and three-fourths cupful of boiling water. Place one cupful of freshly boiled rice in the bottom of a buttered baking dish and press it up on the sides so as to form a lining. Place the cooked fruit in the center and pour over this one-fourth cupful of sugar which has been caramelized. Dot over with one tablespoonful of butter and spread the top with three tablespoonfuls of jam or marmalade. Bake at 400° F. for about ten minutes and serve hot with cream.

—*Good Housekeeping*

## APPLE CREAM

Sweeten two cupfuls of strained apple sauce with one-fourth cupful of granulated sugar. Make a soft custard in the usual way with one cupful of milk, the yolks of two eggs, two tablespoonfuls of sugar, a speck of salt, and one-fourth teaspoonful of vanilla. Place the apple sauce in a buttered baking dish; make a hollow in the center and pour the custard in. Cover all with meringue made as above with the whites of two eggs, six tablespoonfuls of granulated sugar, and one-fourth teaspoonful of vanilla. Sprinkle grated orange rind over all and bake fifteen minutes in a 300° F. oven. Chill before serving.

—*Good Housekeeping*

## STUFFED APPLES WITH MERINGUE

Select six medium-sized apples and remove the cores and the skin about one-third of the way down. Stuff the cavities with dates, using three or four, cut in small pieces, to each apple. Sprinkle the apples lightly with granulated sugar, place in a baking pan with a little hot water in the bottom, and bake at 400° F. until tender. Make a meringue by beating until very stiff the whites of three eggs; add six tablespoonfuls of granulated sugar and beat again; then add three tablespoonfuls of sugar together with one-fourth

teaspoonful of vanilla and beat again. Arrange the meringue on top of the baked apples, sprinkle the grated rind of an orange over all, and brown in a 300° F. oven for fifteen minutes. Serve cold with custard sauce made as follows: Scald one and one-half cupfuls of milk in a double boiler. Beat together slightly the yolks of three eggs, three tablespoonfuls of sugar, and a speck of salt. Pour the scalded milk over this mixture and return to the double-boiler to cook for about five minutes or until thickened. Flavor, when cold, with one-half teaspoonful of vanilla.

—*Good Housekeeping*

### CRANBERRY AND APPLE JAM TARTS

Combine in a saucepan two cupfuls of cranberries and two cupfuls of coarsely chopped apples, together with four cupfuls of granulated sugar and the juice of one lemon. Bring slowly to the boiling point and simmer about twenty minutes or until thickened. When cold, use as a filling in making tarts and turnovers.

—*Good Housekeeping*

### FRENCH PINEAPPLE CREAM

- 1 can pineapple
- 1 cup cooked rice
- 2 tablespoons gelatin
- $\frac{1}{4}$  cup cold water
- $\frac{1}{2}$  cup sugar
- 1 cup whipping cream

Soak gelatin in cold water and dissolve in one-half cup of pineapple juice, which has been heated. Add rice, sugar and  $\frac{1}{2}$  can of pineapple which has been chopped. Fold in the whipped cream. Wet the mold and line it with the remainder of the whole pineapple rings. Pour the pudding into the mold and put it in a cool place until firm.

### HAWAIIAN DELIGHT

Hawaiian delight calls for grated pineapple, which may be fresh or canned. Measure and sift together one and one-

half cupfuls of pastry flour, three teaspoonfuls of baking-powder, one-half teaspoonful of salt, and one tablespoonful of sugar. Beat one egg until light and to it add three-fourths cupful of milk and one tablespoonful of melted butter. Add gradually to the dry ingredients, stirring constantly. Beat well, spread in a greased pan, and sprinkle the top with a mixture of one tablespoonful of sugar and one-fourth teaspoonful of cinnamon. Bake at 400° F. for twenty minutes. Cut in squares and serve hot with the grated pineapple over it.

—*Good Housekeeping*

#### BAKED PINEAPPLE AND RICE

- 1 cupful rice
- 1 can sliced pineapple
- $\frac{3}{4}$  cupful brown sugar
- 3 tablespoonfuls butter

Wash the rice and cook in plenty of salted water until tender; drain, and pour cold water through it. Into a buttered baking-dish put a layer of rice over this, a layer of the pineapple cut in pieces; on this sprinkle a third of the sugar and one tablespoonful of butter, repeat twice, using all the ingredients. Pour in three-fourths cupful of the pineapple syrup. Bake in an oven registering 350° F. for two hours, covering the baking-dish the first half of the time only. This is delicious served with ham in any style, or fried chicken, or it may be served with cream for dessert.

—*Good Housekeeping*

#### FRESH PINEAPPLE

Cover with sugar and let stand overnight. Drain off the sirup thus formed and boil until sugar is dissolved, add three tablespoonfuls of cornstarch moistened with cold water, and boil five minutes longer. Remove from the fire and add two tablespoonfuls of sugar, two tablespoonfuls of chopped nuts and the stiffly beaten whites of two eggs. Chill and serve decorated with the sliced pineapple and with chopped nuts.

—*Good Housekeeping*



## PRUNE DELIGHT

Soak one cupful of prunes overnight in three cupfuls of cold water. Then simmer slowly until the prunes are very soft. Discard the pits and rub the prunes through a coarse strainer. Meanwhile, melt one cupful of sugar in a frying-pan until caramel in color. Pour one-half of it into the mold in which the custard is to be baked and the other half on a greased pan to harden. To the prune pulp, add three cupfuls of milk and bring to the scalding point. Beat four eggs slightly, add one-fourth cupful of sugar, one-fourth teaspoonful of salt, one-half teaspoonful of lemon extract, and the hot milk and prune mixture, adding the latter a little at a time while stirring constantly. Pour into the mold, place in a pan of hot water, and bake at 325° F. for one and one-quarter hours or until firm when tested with a silver knife. Cool the custard slightly and turn out on a serving dish. Meanwhile, remove the hardened caramel from the pan and, together with one-half cupful of browned almonds, crush very fine, sprinkle over the custard and serve either hot or cold.

—*Good Housekeeping*

## BANANA COCKTAILS

Peel large, fully ripe bananas, and scrape off the coarse threads. With a potato scoop of medium size cut out balls and sprinkle at once with lemon or grapefruit juice, to prevent discoloration. Add small cubes of grapefruit pulp or orange and small wedge shaped pieces of canned pineapple. Pile in chilled cocktail glasses, pour over a little of the sirup from a bottle of Maraschino cherries, sprinkle with powdered sugar, and finish each portion with a large Maraschino cherry.

—*Good Housekeeping*

## BAKED BANANAS

Peel the fruit and cut in halves lengthwise. Lay in a buttered pan and for four bananas add the juice from two oranges mixed with a tablespoon of sugar and two table-

spoons of hot water. Bake until the fruit is tender, basting with the syrup and serve cold with the syrup poured over them.

#### BANANA WHIP

Press six ripe bananas through the fine sieve of a potato-ricer. Add two tablespoonfuls of lemon juice, two tablespoonfuls of sugar, and one-half cupful of finely-chopped walnut meats. Chill thoroughly and serve in sherbet cups, garnished with whipped cream.

#### SOUTH SEA DELIGHT

Peel six large ripe bananas and cut them in halves lengthwise. Arrange the halves of bananas side by side in layers in a shallow, buttered baking-dish. Mix together the juice of one large orange and one-fourth cupful of light-brown sugar and pour over the banana layers. Combine one-fourth cupful of fine, dried bread-crumbs and one-fourth cupful of shredded cocoanut and sprinkle over the top of the bananas. Bake at 400° F. until the bananas are tender and the cocoanut is brown. Serve at once.

—*Good Housekeeping*

#### APPLES, BANANAS AND CRANBERRIES

Wash and cut red apples in quarters; remove the cores, place in a baking-dish, cut side up, and add

Two bananas, cut in half

One cup of cranberries

One-half cup of water

One cup of sugar

One-half cup of raisins

Bake in a slow oven for forty-five minutes; now let cool; serve on dessert saucers, garnishing with a small spoon of whipped cream. Dust lightly with nutmeg.

#### CRANBERRY PUDDING

Cook together until soft one quart of cranberries and one cupful of water. Force through a purée sieve and add

one-half cupful of boiling water. Pour this over one and one-half tablespoonfuls of granulated gelatin which has been softened in one-half cupful of cold water. Stir until the gelatin is dissolved, and add one cupful of sugar and one tablespoonful of lemon juice. Set aside to cool, and when beginning to stiffen, fold in the stiffly-beaten whites of two eggs. Turn into a cold, wet mold and serve unmolded with custard sauce.

—*Good Housekeeping*

### STRAWBERRY RUSSE

One cup heavy cream,  $\frac{1}{4}$  cup powdered sugar,  $\frac{1}{2}$  cup crushed strawberries and their juice,  $1\frac{1}{2}$  cups halved sweetened strawberries, strips of sponge cake or plain cake.

Beat the cream until it begins to stiffen. Then whip in the crushed strawberries and their juice. Place the halved strawberries in the bottom of glass sherbet cups. Put four strips of the cake cut, finger lengths, into each glass and heap with the strawberry cream mixture.

### STRAWBERRY BAVARIAN CREAM

One and three-fourth cups juice from crushed strawberries, 1 cup powdered sugar,  $1\frac{3}{4}$  cups heavy cream, few grains salt,  $1\frac{1}{2}$  tablespoons gelatin softened in  $\frac{1}{8}$  cup cold water, 1 teaspoonful lemon juice.

Let the gelatin stand for five minutes in the cold water. Then dissolve it over steam and add to the strawberry juice in which the sugar has been dissolved. Whip the cream with the salt. Let the gelatin mixture stand until it has begun to congeal, then fold in the cream. Transfer to a brick shaped mold which has been rubbed lightly with salad oil and when stiff, unmold for serving. Garnish with whole strawberries.

## *Drinks*

### HOT SPICED GRAPE JUICE

One quart grape juice, 1 quart water, 1 cup sugar, 1 tablespoon whole cloves, 1 stick cinnamon (whole), 1 lemon, 1 orange (juice). Mix in order given, bring to a boil, simmer until thoroughly spiced. Serve hot with thin slice of orange. Spice should be tied in thin cheesecloth bag.

### HARLEQUIN PUNCH

Measure one pint of canned apricots, filling in the interstices with juice, then pass through the coarse mesh of a potato-ricer. Meanwhile, extract the juice of two oranges and one lemon and combine with one cupful of sweet cider. Pour over the sifted apricots and stir thoroughly. Then strain. Allow to stand until thoroughly chilled and then dilute with mineral or ice-water. Chopped candied cherries or thin banana slices make attractive garnishes for this drink. No sugar was needed in this recipe when tested. However, if necessary, the desired amount of sugar sirup may be added.

—*Good Housekeeping*

### CHERRY PUNCH

Combine two cupfuls of water and three-quarters of a cupful of sugar and bring to the boiling-point. Then add two cupfuls of canned, strained, red cherry juice, one-half cupful of orange juice, one-fourth cupful of pineapple sirup, and the juice of two lemons. Cool, dilute with mineral water or ice-water, and serve garnished with candied cherries. To vary this recipe, two sliced bananas may be added to the drink as a garnish rather than the candied cherries.

—*Good Housekeeping*

### SWEET CIDER PUNCH

Add the juice of three oranges and one lemon, and one-fourth cupful of Maraschino cherries to one quart of sweet cider. Serve ice-cold.

—*Good Housekeeping*

### GRAPE-JUICE PUNCH

Fill each punch glass one-fourth full of grape-juice and fill up glass with ginger ale. Or place one tablespoonful of lime juice in each glass; then fill with equal parts of grape-juice and ginger ale.

### RASPBERRYADE

Combine one-half cupful of sugar and one cupful of water and boil for one minute. Cool, and add two cupfuls of canned raspberries or loganberries with sufficient juice to fill in the interstices. Then add the juice of two lemons and two oranges and let stand two hours until icy cold. Dilute with mineral water or ice-water and serve, garnishing each glass with a thin slice of lemon or orange.

### PEACH PUNCH

Combine one cupful of sugar and two cupfuls of water, boil one minute, and allow to cool. Meanwhile, measure two cupfuls of sliced peaches, with juice filling the interstices, and pass through the fine mesh of a potato-ricer. Extract one cupful of orange juice and one-fourth cupful of lemon juice and combine with the peach pulp. Add to the cold sirup and allow to chill thoroughly. Just before serving, strain the punch and dilute with mineral water or ice-water.

—*Good Housekeeping*

### GRAPEFRUIT PUNCH

Measure and combine two cupfuls of water and three-fourths cupful of sugar, boil one minute, and then allow to cool. Meanwhile extract one cupful of grapefruit juice and to this add one-half cupful of grapefruit pulp and the juice of one lemon. Allow to chill thoroughly and then add one-half cupful of Maraschino cherries cut in half. Dilute with mineral or ice-water and serve very cold.

—*Good Housekeeping*

### GRAPE APPLE PUNCH

Make a sirup of one cupful of sugar and two cupfuls of water, letting it boil one minute. Allow to cool, then add

two cupfuls of red grape-juice, the juice of two lemons, one-half cupful of orange juice, one cupful of grated pineapple, and four sprigs of mint, slightly bruised that the flavor may be emitted more easily. Serve cold, diluted with either mineral or ice-water, and garnish with a few halved, seeded white grapes. As a variation to this drink, combine one cupful of sugar and two cupfuls of water and boil one minute. Cool and add two cupfuls of grape juice, three-fourths cupful of orange juice, and the juice of two lemons. Chill thoroughly, and just before serving add one cupful of cut oranges and one cupful of seeded white grapes.

—*Good Housekeeping*

#### LIME APPLE PUNCH

Combine one and one-half cupfuls of sugar and an equal amount of water and boil for one minute. Allow to cool. Meanwhile, extract the juice of four oranges and one lemon, and combine with one-half cupful of lime juice. Add this to the cooled sirup, and just before placing in the refrigerator add one and one-half cupfuls of grated pineapple. When cold and ready to serve, dilute with mineral water or ice-water.

—*Good Housekeeping*

#### CURRANT PUNCH

For currant punch, the whole canned currants or currant jelly may be used, as the emergency demands. Make a sirup of one cupful of sugar and two cupfuls of water, allowing it to boil one minute and then cool. Meanwhile, measure two cupfuls of currant juice, to which add the juice of three oranges and one lemon. Combine with the sirup, chill, and serve. If currant jelly is used, whip two cupfuls to a froth, add one pint of boiling water, one-fourth cupful of sugar, the juice of three oranges, and two lemons. Cool and serve, diluted with mineral water or ice-water and garnished with halved slices of orange.

—*Good Housekeeping*

### TEA, HAWAIIAN STYLE

Allow three prepared pineapple cubes to each glass; and crack ice and pour fresh tea over this. To make the pineapple cubes, put in small sauce pan half a cup of the syrup drained from canned pineapple, add one-half cup canned pineapple, cut in small cubes, and two tablespoons sugar. Bring to boiling point and simmer until the syrup has been nearly, or quite absorbed by the cubes.

### GRAPE MINT

Choose long frappe glasses for this palate and eye-gratifying drink and arrange lengthwise in each four sprigs of fresh mint leaves. Put in finely crushed ice to one-half depth of glass and pour over this pure grape juice. Sweeten to taste and add to each glass a green creme de menthe cherry.

### KANSAS HORSE'S NECK

Mix a pint bottle of pure grape juice and two pint bottles of ginger ale. Serve in long glasses half full of cracked ice.

## *Eggs*

### EGGS FONDU

- 4 tablespoonfuls butter or margarin
- 4 eggs
- 4 tablespoonfuls cream
- Crisp, salted crackers
- 4 tablespoonfuls grated cheese
- $\frac{1}{4}$  teaspoonful salt
- $\frac{1}{8}$  teaspoonful pepper
- $\frac{1}{8}$  teaspoonful paprika

Melt the butter in the top of a double-boiler. To the eggs, well beaten, add the cream, cheese and seasonings. Pour over the butter and while cooking stir constantly with a wire whip or egg-beater. Keep the water in the bottom below the boiling-point during the entire time of cooking. When cooked, the fondu should be smooth and of about the consistency of a pour batter. Serve on toasted, salted crackers.

—*Good Housekeeping*

### DEVILED POACHED EGGS

- 1 cupful tomato catchup
- $\frac{1}{2}$  cupful water
- 1 tablespoonful Worcestershire sauce
- 1 teaspoonful dry mustard
- Few grains cayenne pepper
- $\frac{1}{4}$  teaspoonful paprika
- 6 eggs
- 1 tablespoonful butter
- 6 rounds buttered toast

Pour the catchup in a chafing-dish or saucepan; add the water, Worcestershire, mustard, cayenne pepper, and paprika. Stir this well together before heating. Add the butter in small lumps. Let come to a boil and drop in the eggs carefully so that the yolks do not break. Cover closely,



turn the heat low, and cook until the whites are set. Serve on the rounds of toast.

—*Good Housekeeping*

### EGGS WITH MUSTARD CREAM SAUCE

- 6 hard-cooked eggs
- 6 large, flat mushrooms
- 6 rounds toast
- 6 tablespoonfuls butter
- 4 tablespoonfuls flour
- 2 cupfuls milk
- 1 teaspoonful mustard
- $\frac{1}{2}$  teaspoonful salt
- $\frac{1}{4}$  teaspoonful pepper
- $\frac{1}{4}$  teaspoonful paprika

Wash and skin the mushrooms and sauté them gently for about ten minutes in three tablespoonfuls of butter. Place the rest of the butter in a saucepan. When it is melted, add the flour and the seasonings, cook until bubbling, and add the milk gradually, stirring constantly. Cook until smooth and thickened. Place a sautéed mushroom on a round of toast, over this lay a hard-cooked egg cut in halves, cut side down, and pour a generous portion of the sauce over all. Sprinkle with paprika and serve.

—*Good Housekeeping*

### POACHED EGGS WITH HAM

- 6 eggs
- 1 cupful cold, cooked ham cut in tiny pieces
- 1 tablespoonful butter
- 1 bouillon cube
- 1 cupful boiling water
- 1 tablespoonful grape juice
- 2 tablespoonfuls flour
- 6 rounds buttered toast

Pour the boiling water over the bouillon cube and stir until dissolved. Melt the butter, add the flour, and cook

until bubbling. Then add the bouillon gradually, stirring constantly. Add the grape-juice and cook until smooth and thickened. Add the ham and let heat, but do not boil. Poach the eggs in the usual manner. On each slice of toast put two tablespoonfuls of the ham mixture, then top with a poached egg. Garnish with parsley and serve. If ham baked in grape-juice is available, a well-seasoned gravy made from the juices in the pan should be used in place of the grape-juice gravy mentioned above.

—*Good Housekeeping*

### LUNCHEON EGGS

- 2 teaspoonfuls chopped onion
- 2 tablespoonfuls butter
- 1 cupful thin cream
- 1 cupful milk
- 3 tablespoonfuls flour
- 6 hard-cooked eggs
- $\frac{1}{2}$  teaspoonful grated nutmeg
- $\frac{1}{2}$  teaspoonful salt
- $\frac{1}{2}$  teaspoonful paprika
- 1 canned pimiento
- 6 slices buttered toast

Cook the onion in the butter until it is yellow, but not brown. Add the flour, nutmeg, salt, and paprika. When well blended together, add the cream and milk gradually, stirring constantly. Cook until smooth and thickened. Cut the eggs into quarters lengthwise and the pimiento into strips. Arrange the eggs on the toast, pour the sauce over all, and garnish with strips of pimiento.

—*Good Housekeeping*

### EGGS NESTED IN RICE

- 1 cupful rice
- 6 eggs
- 1 can tomato soup
- $\frac{1}{2}$  cupful water

Cook the rice until tender. Drain, pour cold water through it, and dry in a warm oven. Hard-cook the eggs. Heat the tomato soup, adding the water to it. Mold the rice in an oblong heap on a platter. Make indentations in it and place the eggs, either whole or halved, in them. Pour the tomato sauce over all and serve hot. Will serve three generously.

—*Good Housekeeping*

### NEW STUFFED PEPPERS

- 6 large green peppers
- 3 fresh tomatoes
- 6 fresh eggs
- 6 tablespoonfuls fine bread-crumbs
- 1 teaspoonful salt
- $\frac{1}{2}$  teaspoonful celery salt
- $\frac{1}{4}$  teaspoonful white pepper
- $\frac{1}{2}$  cupful water
- 2 teaspoonfuls butter

Stem and seed the peppers and cover with boiling water. Cover closely and let stand ten minutes. Skin the tomatoes and cut them into small pieces. Add the salt, celery salt, and pepper to the tomatoes and mix well. Place the peppers upright in a baking dish. Put two teaspoonfuls of bread-crumbs in each pepper, add one tablespoonful of the tomato mixture; then carefully break an egg into each pepper. Divide the remaining tomato into six portions and place in the peppers. Sprinkle a teaspoonful of crumbs over each and dot with a small piece of butter. Bake at 400° F. until soft but in shape—about forty-five minutes.

—*Good Housekeeping*

### BAKED EGGS AND MUSHROOMS

- $\frac{1}{4}$  pound fresh mushrooms
- 2 tablespoonfuls butter
- 1 tablespoonful water
- $\frac{1}{2}$  tablespoonful salt
- $\frac{1}{8}$  tablespoonful pepper

- $\frac{1}{4}$  teaspoonful paprika
- 1 tablespoonful minced parsley
- 5 eggs
- 2 tablespoonfuls sifted bread-crumbs
- $\frac{1}{4}$  cupful milk

Wash, skin, and slice the mushrooms and simmer for ten minutes in a covered saucepan with one tablespoonful of butter, the water, one-fourth teaspoonful of salt, and the pepper. Turn into a buttered baking-dish. Beat the eggs slightly and add the parsley, paprika, milk, and the rest of the salt. Sprinkle the dry, fine crumbs over all and dot with one tablespoonful of butter. Place the dish in a pan of hot water and bake at 325° F. until set—about forty-five minutes.

—*Good Housekeeping*

#### EGGS A LA MOLOT CHASSEUR

Finely chop two shallots and cook in two tablespoonfuls of oleo, stirring constantly, for three minutes. Add six peeled mushroom caps, cut into bits and cook for five minutes longer. Then add half a cupful of chicken stock, two tablespoonfuls of white grape-juice, one-quarter of a teaspoonful of salt and a few grains each of paprika and cayenne. Bring to the boiling point and simmer for five minutes. Turn into a shallow, buttered baking dish, cover with half cooked scrambled eggs, pour over four tablespoonfuls of thick cream and dust thickly with grated Parmesan cheese. This dish is well worth the trouble it takes to prepare. Poached eggs may take the place of the scrambled ones.

#### PLANKED EGGS WITH VEGETABLES

Arrange on a greased plank an irregular layer of creamy mashed potatoes and make several depressions in it. Into each drop an unbroken egg, dust with salt and paprika and pour over each a tablespoonful of butter. Brush over the potato with beaten egg yoke, mixed with two tablespoonfuls of cold water, and put into a rather hot oven (on the upper shelf) until the eggs are set. Have ready any

left-over cooked vegetables, heated with a little butter, and garnish the plank with these and bunches of crisp cress. Serve with a mushroom sauce.

### MOCK CRAB ON TOAST

Have ready one cupful and a half of seasoned cream sauce and add three chopped hard boiled eggs, a teaspoonful of Worcestershire sauce, half a cupful of grated American cheese, one and one-half tablespoonfuls of chopped parsley and about two tablespoonfuls of anchovy paste, mixed with two tablespoonfuls of hot cream. Stir all over hot water to a smooth, creamy mass and serve on hot toast slices. The amount of paste may be varied to suit the individual taste, and as it is quite salt none of that condiment will probably be required in making the sauce.

### EGG CUTLETS

Poach the desired number of eggs, remove to a platter and trim neatly. Chill in the ice chest and carefully coat with grated cheese mixed with crushed dried bread crumbs. Let stand again for an hour, add egg and bread crumb as for croquettes. Lift with a pancake turner and cook in deep hot fat to a rich brown. Drain on brown paper before serving.

### EGGS AND PEPPERS

I. Chop hard cooked eggs into small pieces, mix with a rich white sauce and fill shells. Sprinkle grated cheese and bits of butter and bake or steam till tender.

II. Beat 4 eggs, white and yolks separately, mix and season with salt, pepper and butter, fill pepper shells and bake until eggs are set.

### CREAMED EGGS WITH SHRIMPS

- 6 hard-cooked eggs
- 1 small can shrimps
- 2 tablespoonfuls butter
- 3 tablespoonfuls flour

- $\frac{1}{2}$  cupful milk
- 1 cupful thin cream
- $\frac{1}{4}$  teaspoonful paprika
- $\frac{3}{4}$  teaspoonful salt
- $\frac{1}{2}$  teaspoonful prepared mustard
- 6 rounds toast

Melt the butter, browning slightly. Add the flour and seasonings, stirring until the mixture is well blended. Pour in the cream and milk gradually, stirring until smooth and thickened. Chop the eggs coarsely; remove the viscera from the shrimps and cut in halves. Turn into the white sauce. When heated, serve on rounds of buttered toast. Garnish with parsley.

—*Good Housekeeping*

#### TABASCO EGGS

Heat in a chafing dish 1 cup of thick cream and 1 cup of whole milk. Add 1 teaspoon of salt, a dash of cayenne and tabasco as you like it. When the mixture reaches the scalding point, slip in one at a time, but as rapidly as possible, 6 fresh eggs, and dip the hot sauce over and around them. As the eggs begin to set, sprinkle a cup of fine, crisp breadcrumbs and an equal amount of grated cheese over the eggs and sauce. Keep dipping the sauce over the eggs until the crumbs and cheese are well blended in the mixture and the eggs rather firmly set. If necessary, more milk may be added. Remove the eggs carefully when done and serve each on a square of hot buttered toast surrounded with the sauce.

—*Good Housekeeping*

#### ASPARAGUS OMELET

Prepare a white sauce in the following manner: Melt two tablespoonfuls of butter or margarin and add two tablespoonfuls of flour, stirring constantly. When smooth and bubbling, add one cupful of milk, a little at a time, and stir until the sauce is smooth. Then add one-half teaspoonful of salt and one-eighth teaspoonful of pepper. Separate

the yolks and whites of six eggs. To the yolks add one-fourth cupful of the white sauce, one-eighth teaspoonful of salt, and one-eighth teaspoonful of pepper, and beat until thick. Beat the whites till stiff, and cut and fold into the egg-yolk mixture. Heat an omelet pan and grease the sides and bottom. Turn in the mixture, spread evenly, and cook slowly until delicately browned on the under side and well puffed. Then place in a warm oven to finish cooking the top of the omelet, remove from the oven, fold, and turn on a hot platter. Garnish with one cupful of asparagus tips and pour around the omelet the remaining white sauce.

—*Good Housekeeping*

### CREOLE OMELET

Place in a small saucepan:

- One cup of very thick tomato pulp
- Two grated onions
- One green pepper, minced fine
- One-fourth cup fresh or cooked okra
- Five tablespoons of butter

Simmer slowly and cook for ten minutes, now place in skillet 4 tablespoons of butter, and when smoking hot, turn in the omelet prepared with 4 eggs and when the omelet is dry spread with the prepared vegetable mixture. Fold and roll and turn on hot plate and garnish with slices of fried tomatoes and panned mushrooms. Sprinkle with plenty of finely chopped parsley.

### ENGLISH MUFFIN SAVORY

Buy or make large English muffins. Split, toast and butter the required number and arrange on a hot platter. Lay a thin round of fried or boiled ham on each and on top of this a nicely poached egg. Last, top the egg with a liberal spoon of Hollandaise, cheese or rich white sauce. To simplify the last-minute preparation of this dish, two halves of a hot, hard-cooked egg may be substituted for the poached egg.

EGGS WITH ASPARAGUS TIPS

Rub little ramekins liberally with bacon drippings; now place in each cup:

One tablespoon of cream sauce  
Three asparagus tips, chopped fine

Break in one egg, cover the egg with:

One tablespoon of cream sauce  
Two teaspoons of bread crumbs  
Little grated cheese

and bake in slow oven for twelve minutes.

MEXICAN EGGS

Three eggs, 1 small onion, 1 tablespoon margarin, 1 quart canned tomatoes, 1 teaspoon salt,  $\frac{1}{4}$  teaspoon paprika,  $\frac{1}{8}$  teaspoon soda, 1 tablespoon flour. Fry the onion, chopped, in the margarin for five minutes. Add the tomato, salt, pepper and paprika. When hot, add the soda. Five minutes before serving, stir in the eggs, well beaten, and the flour mixed with just a little cold water. Stir until thickened and serve at once on crackers or toast.

POACHED EGGS WITH TOMATO SAUCE

Chop one onion fine and add to one and one-half cupfuls of canned tomatoes. Cook together for ten minutes, adding three-fourths teaspoonful of salt and one-eighth teaspoonful of pepper for seasoning. Strain. Melt two tablespoonfuls of butter and add two tablespoonfuls of flour, stirring constantly. When smooth and bubbling, add the strained tomatoes a little at a time and stir until the sauce is smooth. Meanwhile, poach six eggs and place on rounds of hot, buttered toast. Serve with the tomato sauce poured over each serving.

—*Good Housekeeping*

POACHED EGGS, MEXICAN

Wash and remove the seeds from six green peppers. Cover them with boiling water and allow to stand fifteen



minutes. Pour off the water and chop the peppers fine. Sauté them in four tablespoonfuls of butter until tender, adding three-fourths teaspoonful of salt and one-eighth teaspoonful of pepper for seasoning. Meanwhile, poach six eggs and arrange on rounds of hot, buttered toast. Sprinkle the eggs with salt and pepper and cover the top of each poached egg with a layer of the cooked green peppers. Serve at once.

—*Good Housekeeping*

### WOODCOCK TOAST

Six thick slices bread,  $\frac{1}{2}$  small cream cheese, 1 snappy cheese,  $\frac{1}{4}$  teaspoon paprika, 1 tablespoon Worcestershire sauce,  $\frac{1}{4}$  teaspoon salt, 2 eggs, 12 slices bacon. Cut the bread three-fourths of an inch thick and trim the crusts sparingly. Cream together the cream cheese and snappy cheese and add the Worcestershire sauce, salt, paprika, and the eggs slightly beaten. Spread this on the bread generously, and place on each slice two slices of bacon cut very thin. Brown in a hot oven ten minutes.

### POACHED EGG, VIGI

Fry pieces of eggplant 1 inch thick. On each one place a poached egg, and cover with 2 spoons of thick tomato sauce and a little chopped ham.

### EGGS IN AMBUSH

Drop a raw egg in each of as many good-sized, well buttered ramekins as desired, season with salt and pepper and place a bit of butter over each. Cover each with a couple of spoonfuls of soft creamed fish, sprinkle with crumbs and dot with butter, and lastly top with half a teaspoonful of ketchup arranged in two or three places. Set in a hot oven for a few minutes until egg is set and crumbs brown; or cover the raw egg with a little hot, highly seasoned tomato sauce, then with coarse crumbs, and lastly add dots of butter or a layer of grated cheese. Serve with hot corn cake.

### EGGS AND MUSHROOMS

Hard-cook six eggs. Meanwhile, prepare and cut six medium-sized mushrooms in pieces. Sauté in three tablespoonfuls of butter until brown; then sprinkle over all one tablespoonful of flour, two tablespoonfuls of minced parsley, one teaspoonful of salt, and one-eighth teaspoonful of pepper, and add one cupful of stock or top milk. Cover and simmer five minutes, or until the mushrooms are tender. Then add the hard-cooked eggs which have been shelled and cut into thick slices. Heat thoroughly and serve on rounds of hot, buttered toast.

—*Good Housekeeping*

### TOMATO SCRAMBLE

Sauté until tender, in one tablespoonful of butter, one-half a medium-sized green pepper chopped fine. Add one and one-half cupfuls of canned tomatoes strained, one-half teaspoonful of salt, and one-eighth teaspoonful of pepper. Meanwhile, beat six eggs slightly and add one-fourth teaspoonful of salt, one-eighth teaspoonful of pepper, and one-half cupful of milk. Heat a frying-pan, grease thoroughly, and turn in the mixture. Cook until of a creamy consistency, then add the tomato sauce, a little at a time, folding it in carefully. When thoroughly combined, serve at once on hot, buttered toast.

—*Good Housekeeping*

### VEGETABLE AND EGG BAKE

- 1 cup cooked carrots
- 1 tablespoon minced parsley
- 1 cup canned peas
- 4 hard-boiled eggs
- 1 cup cream sauce
- Salt and pepper

Scrape and cut the carrots up into cubes, and cook until nearly tender, add the peas and finish cooking, then season with salt and pepper to taste. Drain the vegetables and

stir into cream sauce with the parsley. Arrange in alternate layers with the sliced eggs, and cover the top with buttered breadcrumbs. Bake in the oven twenty minutes. This is very good served with a celery sauce.

### BAKED EGGS IN TOMATO CUPS

Select medium sized tomatoes and then cut a slice from the stem end and scoop out the center. Place 1 tablespoon of cream sauce in the tomato cup and break in an egg. Season and cover with cream sauce. Sprinkle with a little grated cheese and place in casserole dish and add  $\frac{1}{2}$  cup of boiling water. Bake in a moderate oven for twenty-five minutes. To make the sauce rub the pulp taken from the center of tomatoes through a sieve and add:

- One cup of thick cream sauce
- One-half cup of finely chopped parsley
- One grated onion

Bring to a boil and simmer slowly for ten minutes.

### EGGS AU GRATIN

Hard-cook eight eggs. Meanwhile, prepare a white sauce as follows: Melt two tablespoonfuls of butter or margarin and add three tablespoonfuls of flour, stirring constantly. When smooth and bubbling, add one and one-half cupfuls of milk, a little at a time and stir until the sauce is smooth. Then add three-fourths teaspoonful of salt and one-eighth teaspoonful of paprika. Shell the hard-cooked eggs, halve them lengthwise, and arrange in a buttered baking-dish. Pour the white sauce over them and sprinkle the top with one-half cupful of grated American cheese and a little paprika. Baked at 350° F. for fifteen minutes or until thoroughly heated and browned on top.

—*Good Housekeeping*

### POACHED EGGS WITH CURRY SAUCE

Melt one tablespoonful of butter, add one-half a small onion minced fine, and sauté until the onion is brown. Then

add one tablespoonful of flour and one teaspoonful of curry powder. Stir thoroughly, then add one cupful of stock or water. Cook until the mixture thickens and is smooth. Then add one-half teaspoonful of salt and one-eighth teaspoonful of pepper. Meanwhile, poach six eggs and place on rounds of hot, buttered toast. Add to the curry sauce the yolk of one egg and one tablespoonful of cream beaten together, and pour over the eggs. Serve at once.

—*Good Housekeeping*

### EGGS WITH CREOLE SAUCE

Serve a fried egg on buttered toast and serve with Creole sauce. For the Creole sauce mince two green peppers and one small onion. Add one cup tomato pulp, a bit of bay leaf and cook until onion and pepper are tender. When seasoned with butter, salt and pepper pour over the egg on toast.

### OMELET FILLINGS

Fried onions make a most savory omelet-filling, while creamed spinach, if put in the fold of the omelet and also used about the edge as a garnish, makes the dish very substantial and, at the same time, includes one of the vegetables for the meal.

A salmon omelet is an adaptation of the Chinese method of omelet-making. To prepare this omelet beat two eggs and add a cupful of cooked rice and three-fourths of a cupful of minced salmon. In the meantime melt two tablespoonfuls of fat in the omelet-pan, add three or four tablespoonfuls of minced onion and two green peppers, and fry them gently until soft. Stir in the salmon mixture, add one and a half teaspoonfuls of salt and a little pepper, and cook the omelet as previously directed. The lifting will distribute the vegetables throughout the mixture. Cook until crisp and brown, and serve plain or with chilli sauce or tomato catchup.

### EGGS A LA KING

Melt three tablespoonfuls of butter or margarin, add two minced pimientos and three-fourths cupful of mush-

rooms, if they are available, or substitute for them diced celery or raw eggplant. When the vegetables are soft stir in three tablespoonfuls of flour, three-fourths teaspoonful of salt, a little paprika, and a trace of nutmeg, then gradually add a cupful of undiluted evaporated milk and a cupful of plain milk, stirring constantly. When the sauce has boiled up add eight hard-cooked eggs, sliced; transfer the whole mixture to a buttered baking-dish, cover with coarse crumbs, mixed with melted butter, and brown in a quick oven.

#### SCALLOPED EGGS AND CELERY

- 2 heads celery
- 2 cups cream sauce
- Grated cheese
- 4 hard-boiled eggs
- Salt and pepper
- Bread-crumbs

Clean and cut up the celery into inch lengths and cook until tender in salted water. Drain and stir into the cream sauce which should have been seasoned to taste. Then place in the bottom of a baking dish a few buttered crumbs, then on top of this arrange the chopped eggs and celery sauce in alternate layers. Cover with buttered bread-crumbs and grate over a little cream cheese. The cheese may be omitted if desired. Bake in a moderate oven about thirty minutes. This is a good supper dish.

#### EGGS A LA JAPANESE

- 4 hard-boiled eggs
- 2 cups cooked rice
- Salt and pepper
- 1 cup tomato sauce
- Parsley or cress

Season the rice to taste and form into a border on a round service-plate. Circle with parsley or cress. Fill the center with the hard-boiled eggs cut lengthwise, and then pour over the well-seasoned tomato sauce. If you wish to

serve dish cold, stir an egg into the rice while hot and cook a minute or so, and then place in a border-mold. Chill and turn out, fill with the eggs and tomato sauce as given above. A salad may be made of this by using mayonnaise instead of the tomato sauce, although the sauce if cold makes a very good salad-dressing.

### TOMATO EGGS

Cook one minced onion in one tablespoonful of butter for two or three minutes. Then add one can of condensed tomato soup and two tablespoonfuls of shredded green pepper. When thoroughly hot, add gradually, stirring constantly, one-half cupful of grated cheese. When a smooth sauce is the result, add six eggs slightly beaten, and cook until of creamy consistency. Serve on or with toasted bread.

—*Good Housekeeping*

### ITALIAN EGGS

Butter a rather shallow glass dish and cover with hot, canned or freshly cooked asparagus tips laid flat and evenly, allowing four to six tips for each serving. Meanwhile, poach the required number of eggs and place on the asparagus. At the last minute pour Hollandaise sauce liberally over all, allowing two cupfuls of it for six eggs.

—*Good Housekeeping*

## *Entrees*

### SAVORY SPAGHETTI

Boil required amount of spaghetti in salted water, drain, run cold water through it and place in a liberally buttered glass baking dish, filling only to within an inch of the top. Make a fine Creole sauce—six peeled tomatoes cut in small pieces, one onion and one sweet pepper minced and fried two or three minutes in a tablespoonful of finely cut pork scraps, two cloves, salt and cayenne to taste; cook, stirring often, until thick; add one teaspoonful of sugar; add to this half a cupful of minced Hamburg steak, pour over the spaghetti, mix delicately, grate cheese thickly over the top and bake until a rich golden brown; this is a delicious dish. A plain tomato sauce or left-over gravy may be substituted.

—*Good Housekeeping*

### SAVORY SUPPER RICE

Mix two cupfuls or more of cooked rice with enough highly seasoned cream or tomato sauce to moisten well. Place a layer in a buttered glass baking dish, sprinkle with chopped or thinly sliced hard-boiled eggs (two will do), then with a little minced sausage, mushrooms or sweet pepper. Repeat until dish is full. Top with grated cheese and brown richly. Macaroni may be substituted for the rice.

—*Good Housekeeping*

### MACARONI SURPRISE

Cook required number of small sausages, and cut in halves. Butter cups or timbales, and partly fill with cooked macaroni which has been moistened with a raw egg and mixed with a very little thick cream sauce. Press half a sausage into each cup, cover with a bit more of the macaroni, set the cups into a pan of boiling water, and cook in a good hot oven until the egg is set. Tip out on a hot serving-dish and surround with hot tomato sauce.

## RHODE ISLAND RELISH

Take one bowl of cooked spaghetti, four or five small sausages, one minced onion, and one red or green minced sweet pepper, and enough very highly seasoned stewed tomato sauce to moisten well. Cut the sausages into bits, fry until crisp and brown, and remove. Fry the minced onion and pepper in the fat two or three minutes, add the tomato, let boil up, add the spaghetti, let get very hot, and pour all over squares of hot buttered toast. Sprinkle the minced sausage over the top. Garnish with parsley and narrow toast-strips.

## NEAPOLITAN MACARONI OR SPAGHETTI

Cook one-half pound of either macaroni or spaghetti. Prepare a pint of tomato sauce, add one-half cupful of strong stock or a meat tablet or two dissolved in water, one onion chopped and browned in a little butter, two cloves, one tablespoonful of chopped parsley, one-half teaspoonful of paprika, a shake of cayenne, and two or three tablespoonfuls of minced cooked ham. Pour over the macaroni in a buttered glass dish, combine lightly, grate cheese over it, and brown in a good oven. Any of the canned soups may be used as the sauce, adding one-half of the amount of boiling water and thickening with one tablespoonful each of flour and butter melted together; let it boil up, and add ham, onions, and seasonings as above.

## MACARONI LOAF

Cook one-half package of unbroken macaroni. Make a thick tomato sauce as follows: Mix three tablespoons melted butter with four tablespoons flour, add one cup strained tomatoes and cook until the mixture thickens. Season with one-half teaspoon salt, one-eighth teaspoon pepper, one teaspoon onion juice and one-half teaspoon sweet herbs; pour gradually into a slightly beaten egg. Cover the bottom of a baking dish with buttered crumbs and fill pan with alternate layers of macaroni and tomato sauce. Top off with buttered crumbs and bake twenty minutes in hot oven.



### SAVORY SPAGHETTI WITH BEANS

Take one pint of cooked spaghetti, one green sweet pepper, minced, and one pint of cream sauce in which is melted one-fourth pound of cheese cut in pieces, and add this to a can of kidney-beans. Let the mixture get very hot and serve on toast.

### CONCORDIA MACARONI

Boil required amount of macaroni or spaghetti in salted water. Prepare one pint of thick white sauce, and add one-half teaspoonful of paprika or curry, a shake of cayenne, and one cupful of minced cooked ham that has been put through the meat-chopper. Put a layer of macaroni in a buttered baking-dish, cover liberally with sauce, add a thin layer of ham, and so proceed until dish is full. Cover with buttered crumbs or grated cheese and brown.

### SPAGHETTI WITH STEAK

Two packages spaghetti  
 Four tablespoons butter  
 Three small onions, sliced thin  
 Four green peppers, cut in small cubes  
 One cup diced celery  
 One can tomatoes  
 One pound round steak ground fine

Boil the spaghetti, drain and cool.

Put butter and onions into skillet and when slightly browned add meat and green peppers, allowing them to brown thoroughly. Then add tomatoes and celery. When vegetables are thoroughly cooked add spaghetti, and mix thoroughly. If desired grated Parmesan cheese may be added, sifted over the top at the moment of serving.

### BOLOGNA SPAGHETTI

Boil one-half pound of spaghetti in enough highly seasoned chicken or veal stock to cover, and yet to be practically absorbed while cooking. Add to this, when tender, one cup-

ful of mushrooms which have been broken in pieces, salted, and stewed in their own juice and a good lump of butter or one-fourth cupful of cream. Combine lightly, retaining the mushroom-juice; put in a shallow glass baking-dish, cover with grated cheese, and bake.

### MEXICAN RICE

- 2 tablespoonfuls fat
- 1 cupful rice
- 6 medium tomatoes
- 3 medium onions
- 1 chili pepper
- 1½ tablespoonfuls salt
- 3½ cupfuls boiling water

Place fat in kettle and add the rice, carefully washed. Tomatoes cut in pieces, onions and pepper chopped and the salt. Fry for 10 minutes, turning frequently. Then add water until rice is done.

### BACON TAMALE

Butter a glass baking-dish and in it place a layer of cooked and salted macaroni or spaghetti, dot with butter; over this put a layer of sliced or canned tomatoes; sprinkle with salt, pepper, a little sugar, a little minced green pepper and onion; add more dots of butter, and then one cupful of fresh or canned corn which has been seasoned with salt, pepper, and a bit of sugar to taste. Over the corn place another layer of the tomato and seasonings, and cover with a thin layer of the spaghetti, dotted with butter, or buttered crumbs. Bake about three-fourth of an hour in a good oven until slightly browned, and then lay thin slices of bacon over the top, return to oven, cook until bacon is crisp, and serve at once.

### SAVORY GOULASH

Take a pint of cooked spaghetti and a can of any sort of rich beans—kidney, horticultural, or lima—both heated, one pint or more of tomato sauce, two minced onions, and

half a dozen slices of bacon cut in inch crosswise strips. Cook the bacon until crisp, skim out, lightly brown the onions in the fat, add the tomato sauce, let boil up, add one tablespoonful of chopped parsley, a bit of cayenne, and two cloves. Place the heated beans in the center of a hot shallow serving-dish, surround it with a wreath of the spaghetti, pour the sauce around and over all, and garnish with the strips of bacon and parsley. Some prefer to combine the beans and spaghetti when serving.

#### MACARONI CROQUETTES

Break macaroni into half-inch lengths and cook until very tender in salted water. Drain well and mix with enough very thick tomato sauce to just moisten, adding one minced hard-boiled egg or one tablespoonful or two of finely minced ham or sausage. Spread in a one-inch layer on a large plate, let get very cold, form in small croquettes, roll in fine crumbs, then in egg extended with cold water, then in crumbs again, and fry in very hot fat, using a frying-basket. These croquettes make a delicious main dish, or, with egg or meat flavor omitted, a very delectable accompaniment to cold or hot meat.

#### GOLDENROD MACARONI

Take two hard-boiled eggs, one pint of white sauce, and cooked macaroni or spaghetti as required. Combine the macaroni and sauce, add the whites of the eggs, chopped coarsely; pour on a hot serving-plate and rice the yolks over all. Serve very hot. Garnish with parsley or a few chopped olives. Add cheese.

#### MACARONI WITH MUTTON OR LAMB

Line a buttered baking-dish with a layer of cooked macaroni, dot with butter, and on it lay a layer of diced lamb or mutton; sprinkle with salt and pepper and add one-half cupful of gravy or sauce, then cover with half an inch of the macaroni. Cover the dish and bake in a hot oven about an hour, then uncover; spread with plenty of butter and brown delicately. Serve with oyster or celery sauce.

### BACON AND CHEESE ROUNDS

Grate cheese thickly over slices of bread and cover with thin slices of bacon. Put the bread in rows on the broiler and broil until the cheese melts and the bacon is curled and brown.

### CHEESE PUFFS

2 tablespoons butter or substitute  
 $\frac{1}{2}$  cup grated cream cheese  
 1 cup boiling water  
 $\frac{1}{2}$  cup flour  
 2 or 3 eggs  
 Salt and paprika

Place the butter in a saucepan and chop into bits, then pour over a cup of boiling water. Mix together the cheese and the flour, seasoning with salt and a little paprika. When well blended, add to the hot water and boil slowly for five minutes, or until it forms a paste; then partially cool and add the eggs, unbeaten, one at a time, and beat steadily for ten or fifteen minutes. Drop by spoonfuls on buttered pans, and bake in a quick oven where they should puff up light. These are nice served with a salad course, and may be served with a filling. A filling paste or cream, with figs or dates added, goes well with cheese.

### ASPARAGUS RAREBIT

Rounds of toasted bread  
 American cheese  
 Eggs  
 Cooked asparagus  
 Tomato catchup  
 Salt and pepper

Butter the thin rounds of toast, and then spread with the cooked asparagus. Sprinkle with salt and pepper, adding a little catchup, and spread with a thick covering of the grated cheese. Place these rounds in the oven long enough to melt the cheese, then drop a poached egg on top

of each. Garnish with a few asparagus tips, or sprinkle over with a little parsley or cress.

### NUT LOAF

One cup ground nuts (pecan or pecan and walnuts), 1 quart potatoes boiled and mashed, 1 pint tomatoes, 1 teaspoon ground sage or onion, 1 quart fine cracker crumbs or dry bread crumbs, or mixed,  $\frac{1}{2}$  cup melted butter, 2 or 3 eggs, salt and pepper to taste.

Mix all ingredients, and mold into loaf as for veal loaf. Bake  $1\frac{1}{4}$  to  $1\frac{1}{2}$  hours, without cover in slow oven. A medium hot oven will do if loaf is basted occasionally with water. This mixture also makes good croquettes.

A brown gravy may be made for the loaf. Make gravy in usual way, using butter or cooking oil in place of meat drippings. Flavor with a vegetable flavoring extract similar to beef extract.

### CHEESE TIMBALES

The foundation for the cheese timbales is a white sauce made by blending three tablespoonfuls of flour with two of butter over the fire, and adding, when the butter is melted a cupful of milk, and one of stock; or two cupfuls of rich milk will answer if the stock is not convenient. When the sauce has become thick and smooth, add half a pound of grated cheese, and season to taste with salt, pepper and a tiny dash of cayenne pepper.

Now add three well-beaten eggs, half a cupful of fine bread crumbs and a teaspoonful of lemon juice. Remove from the fire at once, and pour into the buttered timbale molds, which have been sprinkled on the inside with a few fine bread crumbs. Stand the forms on heavy folded paper in a pan of hot water and bake until the centers are quite firm. Then turn out and serve, if for luncheon, with tomato sauce; if for a rather special occasion decorate the top of each timbale with a star cut from pimento, and serve on individual plates on lace-paper doilies. Toasted crackers and olives or pickles make a very nice accompaniment.

### CHEESE CROQUETTES

Cut into small dice 1 pound of American cheese. Have ready 1 cup of hot cream sauce in a saucepan, add the cheese and the yolks of 2 beaten eggs diluted with a little cream. Stir until well blended and let the mixture remain on the stove for a moment until the cheese gets "steady." Season with salt, red and white pepper and a little nutmeg. Set on the ice until cold, then form into croquettes and roll in fine crumbs.

### CHEESE BALLS

Take equal parts of cottage cheese and ground walnuts. Add a little celery cut fine, chopped parsley and mix with sweet cream. Salt to taste. Make into small balls and sprinkle with paprika. Serve as relish with nut bread.

### A NEW CHEESE DREAM

Make sandwiches of buttered bread and slices of cheese, cutting the bread about one-fourth inch thick and the cheese one-eighth inch thick. Trim off the crusts and brown the bread richly and crisply on both sides in butter in a chafing dish. Serve on a hot plate with two or three spoons of highly seasoned tomato sauce poured around each. Of course, the dreams may be browned in a frying pan if more convenient.

—*Good Housekeeping*

### CHEESE AND ONION CROQUETTES

Place in a saucepan

One cup of milk

Bring to a boil and add

One and one-half cups of bread crumbs.

Stir to soften; now add

Two onions, grated

One teaspoon of paprika

One teaspoon of salt

Three-quarters cup of grated cheese.

Mix and form in croquettes or cutlets, dip in flour and then in egg and milk, then roll in fine crumbs; fry a golden brown in smoking hot fat. Serve with cheese sauce.

#### RINKTUM TIDDY

Heat one pint of canned tomatoes and add 1 teaspoon salt, 1 teaspoon of sugar,  $\frac{1}{8}$  teaspoon of pepper, a dash of cayenne and 1 tablespoon of chopped onion. When hot, melt in it  $\frac{1}{2}$  pound of cheese cut in bits, adding it gradually while stirring constantly. When smooth, add 1 teaspoon of butter and 1 beaten egg, stirring all the while. Serve on slices of hot, buttered toast or hot crackers.

—*Good Housekeeping*

#### TIMBALE OF VEGETABLES, NORMANDY STYLE

Pare one carrot and one turnip and boil them until tender. Cook one beet also and pare it by slipping the skin from it when tender. Cut all the vegetables into dice, and add a cupful of cooked green peas and one stalk of white celery also cut into small pieces. Mix all the vegetables with enough mayonnaise to moisten them well, then combine with half a package of gelatin which has been dissolved in one cupful of water and cooled almost to the point of congealing. Fold in half a cupful of whipped cream, season to taste and place in the molds, which have been wet in very cold water and decorated with halved walnut meats or stars cut from cooked beets. When chilled, turn out on lettuce leaves and serve with mayonnaise.

#### COLD ASPARAGUS TIMBALES

Cut the cooked asparagus into short lengths, keeping the tips separate; chill the molds in ice water and arrange the asparagus tips in the bottom. Rub the rest of the asparagus through a sieve; mix it with enough mayonnaise to make it semi-liquid, and add half a cupful of whipped cream, with seasoning to suit the taste and a few spoonfuls of pimento cut into tiny bits. Then add gelatin as in the foregoing recipe, and chill well before serving on lettuce leaves.

## VEGETABLES TIMBALES

A few spoonfuls of cooked peas or asparagus or some other vegetables left from dinner; also a very little of cold roast. The meat, ground to a pulp and the vegetables very finely chopped or rubbed through a sieve, are added to a good white sauce with one or two eggs as convenient. The mixture, seasoned to taste, is poured into the greased molds and baked in a pan of hot water.

## GREEN PEA TIMBALES

Cook the peas with a little grated onion until very tender, then drain and press them through a course sieve. To one cupful of the pulp add one well-beaten egg, two tablespoonfuls of cream or rich milk, two teaspoonfuls of melted butter, and salt, pepper and paprika to taste; also a pinch of mace and half a teaspoonful of sugar. Pour the mixture into buttered molds and bake as usual. A white sauce in which a few bits of scarlet pimento are scattered make a very delicate accompaniment to the timbales and a color scheme which is perfect.

## SMOKED BEEF TONGUE CANAPES

The bread is cut in rounds with a scalloped cutter and fried brown. Rub one tablespoonful of butter, one-fourth teaspoonful of mustard, and a pinch of paprika to a smooth paste. Spread the fried bread with this mixture. Cut slices of beef tongue with the scalloped cutter and place on the mustard butter. Arrange a cross-cut segment of pickle on the tongue and serve.

—*Good Housekeeping*

## COLD TIMBALES

Cold timbales of meat, chicken or lobster make attractive party dishes. The meat or fish—for salmon, sardines or other varieties may be used as well as the lobster—is cut into very small pieces, and four tablespoonfuls of mayonnaise are added to two cupfuls of the meat, and mixed



to a smooth paste with it. Meantime, half a package of gelatin is softened in a cupful of cold water, then dissolved over boiling water, and a teaspoonful of salt, white pepper and paprika added to taste, with a teaspoonful of lemon juice. Cool, and add the meat or fish mixture with whatever flavors may seem desirable. Mold in cold, wet timbale molds, and, when chilled, turn out and decorate with halved walnuts, olives, boiled egg or parsley. Serve on lettuce hearts with little curls of crispy bacon and tiny pickles sliced lengthwise.

#### CHICKEN LIVER CANAPES

Toast twelve to fifteen salted wafers. Mash together two cooked chicken livers and the yolks of two hard-cooked eggs, and work into the mixture one tablespoonful of butter, a few gratings of onion, one-fourth teaspoonful of salt, and a speck of pepper. Spread this paste thinly on the toasted crackers. Sprinkle sparingly with very finely minced parsley. Place a stuffed olive in the center of a small plate and place a canapé on either side of it.

—*Good Housekeeping*

#### CHEESE TOMATOES

Cut six rounds of bread slightly larger than the slices of tomatoes to be used; toast on one side. On the untoasted side of each round lay a thick slice of tomato. Sprinkle it with a little minced onion and green pepper, using altogether one teaspoonful of onion and one tablespoonful of green pepper, salt and a dash of cayenne pepper. Dot over with two teaspoonfuls of butter and place one tablespoonful of grated cheese on each. Put all into a shallow pan and place at the bottom of the broiler oven to brown and cook the tomatoes. Serve on a small plate.

—*Good Housekeeping*

#### SARDINES AND CHEESE PASTE ON TOAST

Skin two boneless sardines and mix with one-half of a three-ounce package of cream cheese. Season with one-

fourth teaspoonful of vinegar, one-eighth teaspoonful each of salt and paprika, and a speck of pepper. Blend to proper consistency with one teaspoonful of the oil from the sardines. Spread on small, thin rounds of toast or small toasted crackers, sprinkle with paprika, and use two for each serving.

—*Good Housekeeping*

### CHICKEN AND HAM FRISCOTTI

Three tablespoons flour, 2 tablespoons butter, 1 cup chicken stock; melt butter, add flour, then chicken stock, stir over fire until smooth sauce is formed. Add 1 cup chicken cubes plus  $\frac{1}{2}$  cup cooked ham (cubed); season; fill individual ramekins or baking dish, cover with asparagus tips, top with buttered crumbs and bake 25 minutes; garnish with asparagus tips when serving.

### FISH ROLL

Cut six thin slices from a large loaf of very fresh bread, buttering each slice before cutting. Remove the crusts and spread with the following mixture: Bone and skin two sardines; mash them together with four boneless anchovies or a like quantity of anchovy paste. Mix with one-half teaspoonful of the sardine oil, one teaspoonful of lemon-juice, a speck of pepper and salt, if needed. Roll each slice of bread like a jelly roll, and fasten with a toothpick. Place on a greased pan and sprinkle each with one teaspoonful of grated cheese. Brown under the broiler flame, placing the pan at the very bottom of the broiler oven, farthest away from the flame. Remove toothpicks. Garnish with a sprig of parsley and serve hot.

—*Good Housekeeping*

### SAVORY TOAST

Prepare hot, buttered toast, laying on a hot platter and pouring over it a pint—or enough to cover and moisten well—of hot, rich cream sauce. Lay around the edges as a garnish, and to make savory and substantial, a ring of

small, crispy, sausages, brown, curly bacon, or overlapping thin slices of hard-boiled eggs, seasoned with salt and dots of butter. Set in the oven a minute before serving and add parsley garnish.

#### FROZEN MOUSSE OF CAULIFLOWER

Break one large or two small cauliflowers into flowerets and cook in boiling, salt water until tender; drain every drop of water from them and chop into small pieces. Make a cupful of medium-thick white sauce, adding a well beaten egg to it just before removing the saucepan from the fire, and mix with the cauliflower, adding for seasoning one teaspoonful of salt, one-fourth teaspoonful of white pepper, and one canned pimento chopped fine. Then stir into the mixture while still hot one tablespoonful of granulated gelatin which has soaked four or five minutes in two tablespoonfuls of cold water. Stir occasionally while cooling and when just beginning to congeal, fold in one cupful of cream, whipped. Pour into a wet mold which has a tightly fitting cover and pack in equal parts of ice and salt for one hour. Then turn out on a plate and garnish with quartered yellow tomatoes dipped in French dressing and well chilled, or with small red tomatoes sliced or cut in tulip fashion. For a less expensive moussé, omit the whipped cream, and use two eggs instead of one, using the yolks in the sauce and adding the whites stiffly beaten instead of the cream.

—*Good Housekeeping*

#### COLD SLAW

Shred a small hard head of cabbage as fine as possible and cover it with ice water to become crisp and very cold. Shave a green pepper equally fine, rejecting the seeds and cut a canned red pimento in tiny pieces. Make a dressing by whipping a cupful of cream stiff, then stirring in two tablespoonfuls each of salad oil and vinegar, one teaspoonful of salt, one-fourth teaspoonful each of pepper and paprika, and mix well. Drain the cabbage and dry it thoroughly between the folds of a towel. Mix with the pepper and pi-

mento, tossing the vegetables lightly together with two forks. Then pour the dressing over them, mix all together daintily, and sprinkle with one-half teaspoonful of celery seed. Serve very cold.

—*Good Housekeeping*

### TOMATOES STUFFED WITH CORN

The dressing described for the slaw may be used in preparing these also. One-half the amount will be enough for six tomatoes. Select tomatoes of regular size, not too large. Half an ear of boiled corn for each tomato will be required, with one-half a green pepper, chopped, to give color contrast and flavor to the dish. Scald and peel the tomatoes, then chill them and remove the centers. Score the corn and then cut it from the cob, mix with the green pepper, and moisten with the cream dressing. Fill the tomatoes with the mixture, garnish with a halved, stuffed olive, and serve icy cold on small plates.

—*Good Housekeeping*

### CAULIFLOWER A LA CREME

Trim and break into small pieces a medium-sized head of cauliflower and cook in salted water till very tender; then press through a coarse sieve. Make one and one-half cupfuls of white sauce, using one tablespoonful of butter and one and one-half tablespoonfuls of flour with one and one-half cupfuls of milk. Add a slice of onion to the butter and flour while they are cooking, and allow it to remain in the sauce until it is finished. Season with one teaspoonful of salt, one-eighth teaspoonful of white pepper, and one-fourth teaspoonful of paprika, and add one well-beaten egg, two tablespoonfuls of grated chesse, and one tablespoonful of lemon juice. Be careful not to permit the sauce to cook after the addition of either the cheese or lemon juice, or it will curdle. Stir in the cauliflower and one and one-half tablespoonfuls of gelatin soaked in three tablespoonfuls of cold water. Mix all together well and pour into a wet mold. Chill thoroughly; unmold and serve with sliced, cold meats.

—*Good Housekeeping*

## COLD TIMBALES OF MIXED VEGETABLES

Cold carrots, white turnips, peas, or little, green lima beans left from other dinners may be made use of very nicely. String-beans cut in very small pieces, and even corn, if tender and small kernalled, are also available for this use. Cut all the larger vegetables in cubes and mix with the others; there should be two cupfuls in all. Heat one cupful of well-seasoned stock, or canned consommé or bouillon, to the boiling-point, then add one tablespoonful of granulated gelatin softened in two tablespoonfuls of cold water, and cool almost to the point of congealing. Add the vegetables with a teaspoonful of finely chopped parsley and a few drops of onion juice, pour into the wet timbale molds, and chill. Turn out as garnish to a platter of cold meat or serve on lettuce with any preferred dressing.

—*Good Housekeeping*

## VEGETABLE HARLEQUIN

You will require a large tender carrot, or two or three small ones, a white turnip, three or four potatoes, a small head of cauliflower, two tomatoes, one or two pieces of celery, a sprig of parsley, and a head of lettuce. Peel the carrot and turnip and cut them into the smallest of dice, then cook them until tender in boiling, salted water. Cook the potatoes also and the cauliflower broken into neat flowerets. Scald and peel the tomatoes, then chill them thoroughly. The potatoes must also be diced, the celery cut into bits, and the parsley minced. Wash and dry the lettuce and arrange it on a large, round plate with the other vegetables—first dipped in French dressing to which a few shreds of garlic or onion have been added—place in layers in any order desired. Pile the vegetables in pyramid form and scatter the chopped parsley over them. For decoration, stick the tender, inside leaves of the lettuce like a rosette in the very center.

—*Good Housekeeping*

## PICKLE BOATS

Allow one dill pickle for a portion, peel thinly and scoop out of it boat-shaped designs, slicing off a little section at the bottom to make them set firmly. Fill the boats with a mixture of chopped clams, shredded cabbage, chopped water cress and a few chopped tarragon leaves mixed with French dressing, to which a little chili sauce has been added. Rest the boats on thin toast strips.

## TOMATO CANAPE

Place a thin slice of raw tomato on a round of rye bread, toasted slightly, and spread with mayonnaise. On the center of the tomato place a small mound of finely chopped cabbage and celery moistened with French dressing. Sprinkle the top with chopped parsley.

## MOCK RABBIT

Pile sliced, fresh cheese generously on rounds of bread. Sprinkle with salt, pepper, paprika, mustard, and a few drops of Worcestershire sauce. Place on the broiler rack or in individual saucers in an oven heated to 400° F. and toast for ten minutes. Serve at once. Equally good results may be obtained by placing the broiler rack containing cheese rounds at the very bottom of the broiler oven. Leave the flame on full for about two minutes and then turn low and let cook until the cheese is melted and bubbling. Serve immediately.

—*Good Housekeeping*

## *Fish*

### SARDINES A LA TARTARE

Skin the sardines and remove the backbones. Cut strips of bread the same size and shape of the sardines and fry them a golden brown. When cool, arrange the fish on these croutons, coat them with Tartaré sauce, and garnish with capers and bits of pimento.

### FROZEN SALMON SALAD

- 1 cupful canned salmon
- 10 olives, stoned and chopped
- Juice 1 small lemon
- 1 teaspoonful onion-juice
- 1 cupful boiling water
- $\frac{1}{4}$  cupful cold water
- 2 teaspoonfuls gelatin
- Salt

Soak the gelatin in cold water for five minutes and add the boiling water. Remove skin and bones from the salmon, but keep the juice. Pick the fish into small pieces, and add olives, lemon-juice, and onion-juice. Add liquid and whatever salt necessary. Pack in ice and salt. When ready to serve, remove. Put on lettuce leaves and serve with mayonnaise.

### SALMON-PUFF

Open a large can of salmon, drain the liquor from it, and flake it after removing the skin and bones. Add to this flaked salmon, of which there will be two cupfuls, one cupful of dried bread crumbs or cracker crumbs, one egg beaten, one teaspoonful of salt, one-fourth teaspoonful of pepper, and two cupfuls of hot milk. Mix all together and pour into a buttered baking-dish. Bake at 400° F. about one-half hour. Serve at once.

### CREAMED SHRIMP

- 1 4-oz. can of shrimp  
( $\frac{3}{4}$  cupful)
- 1 hard-cooked egg
- 2 tablespoonfuls oleomargarin
- 2 tablespoonfuls flour
- Salt if necessary
- Few grains white pepper
- Few shakings of paprika

Make a white sauce of the oleomargarin, flour, and seasonings. Drain the shrimp and prepare. Cut both the shrimp and the egg in small pieces and add to the white sauce. Serve very hot on buttered toast or crisp crackers.

A few canned peas or chopped green peppers adds to the flavor of this dish.

### SHRIMP WITH TOMATOES

- 2 cupfuls of canned shrimp
- 1 cupful canned tomatoes
- $\frac{1}{4}$  teaspoonful salt
- Few grains pepper
- Few grains cayenne
- Few drops onion-juice
- $\frac{1}{2}$  cupful bread-crumbs
- 1 tablespoonful oleomargarin

Cook the tomatoes until thick and add seasonings. Rub through a sieve. Clean the shrimps and put in a well-greased baking-dish. Pour the tomato sauce over the shrimps. Melt the oleomargarin and stir in crumbs. Cover the shrimps with the crumbs. Bake until the mixture is heated through and the crumbs are browned.

### SARDINE CROQUETTES

Remove the skin and backbone from two dozen small sardines. Drain all the oil off and season with plenty of paprika. Mash into a paste. Add two eggs and enough



cracker-crumbs to form little balls. Fry in oil till brown and serve with sliced lemon or a tomato sauce.

### SARDINE SALAD

Bone and skin the sardines and mix with an equal part of cream cheese. Use either sweet green peppers or fresh tomatoes in season, as cases to fill with the salad, which has been moistened with French dressing. A dash of curry powder in the dressing will improve this salad.

### SALMON SUPREME

Drain liquor from 1 can of salmon; remove bones and skin; chop fine; rub into it until smooth four table-spoons of melted butter; season with salt, pepper, 1 table-spoonful minced parsley and 3 table-spoonfuls chopped celery; beat 2 eggs well, and add one-half cup rolled cracker crumbs; mix all well together; pack into buttered molds, steam one hour. When done turn out on a heated platter, and serve with following sauce: Melt 1 table-spoonful butter; rub into it 1 table-spoonful of cornstarch; add slowly 1 cup hot milk, the salmon liquor, salt, pepper and tomato catchup to suit taste; stir until smooth and thoroughly cooked; serve in separate dish.

### SALMON IN MOLD

One can of salmon, 2 eggs beaten light, one-half cup of fine bread crumbs, salt, cayenne, parsley, 4 table-spoons melted butter, remove oil, bones and skin from the fish, mince fish fine, rub in butter until smooth; add crumbs to the beaten eggs; season fish; add eggs and crumbs; put in a buttered mold and steam one hour; serve with sauce.

### SALMON EN CASSEROLE

Cook 1 cup of rice; when cold, line baking-dish. Take 1 can of salmon and flake, beat 2 eggs, one-third cup of milk, 1 table-spoonful of butter, pinch of salt, dash of paprika. Stir into the salmon lightly, cover lightly with rice. Steam one hour, serve with white sauce.

SALMON SOUFFLE—I

Mix one cupful of finely shredded canned salmon with one cupful of béchamel sauce and a cupful of bread crumbs. Add to it two well-beaten eggs, a pinch of cayenne, salt and pepper. Turn into paper cases; bake about twenty-five minutes.

SALMON SOUFFLE—II

Small can salmon,  $\frac{1}{2}$  cup bread crumbs,  $\frac{1}{2}$  cup milk, 3 eggs,  $\frac{1}{2}$  cup chopped walnut meats, salt, paprika and lemon juice; season salmon with salt, paprika and lemon juice. Then add milk, yolks of eggs and walnut meats. Fold in whites of eggs well beaten. Bake 20 minutes. Serve with cream sauce.

SALMON AND MACARONI

Cook one package of macaroni for twenty-five minutes in boiling salted water; blanch with cold water as usual. Flake one can of salmon and arrange in alternate layers with macaroni in baking-dish, seasoning with salt, pepper, bits of butter and a few drops of lemon juice. When dish is filled, pour in one cup of milk, cover with a layer of grated cheese and bread crumbs and bake thirty minutes.

SALMON (OR TUNA FISH) RICE LOAF

- $\frac{1}{2}$  envelope gelatine
- $\frac{1}{4}$  cupful of cold water
- $\frac{1}{2}$  teaspoonful pepper
- $\frac{3}{4}$  cupful milk
- 1 can salmon (or tuna fish)
- 1 teaspoonful salt
- 1 cupful cooked rice
- 1 tablespoonful melted butter

Soften gelatin in cold water and dissolve by adding hot milk. Add the seasonings, salmon (or tuna fish), rice and butter. Pour into a wet mold and let stand until set. This may be served cold on lettuce as a salad or with a hot tomato sauce in place of meat at dinner.

WASHINGTON SALMON SUPREME

2 cupfuls of freshly cooked or canned salmon  
 4 tablespoonfuls melted butter or margarin  
 1½ teaspoonfuls salt  
 ⅛ teaspoonful pepper  
 1 tablespoonful minced parsley  
 3 tablespoonfuls chopped celery  
 4 eggs  
 ½ cupful cracker-crumbs  
 2 cupfuls cooked peas  
 1 cupful milk  
 ½ cupful salmon liquor  
 1 tablespoonful cornstarch  
 1 tablespoonful butter  
 ½ teaspoonful salt  
 ⅛ teaspoonful pepper  
 1 tablespoonful catchup

Measure, and drain the salmon, reserving the liquor. Remove the skin and bones and chop fine. Add the melted butter, salt, pepper, parsley, and celery. Beat the eggs well, combine with the cracker-crumbs, and add to the first mixture. Mix well, pack into a buttered mold, and steam one hour. Turn out on a hot platter, garnish with the peas heated and seasoned to taste, and serve with the following sauce: Scald the milk, combine the cornstarch and salmon liquor, and add gradually to the milk, stirring constantly. Then add the butter, salt, and pepper and cook three minutes. Just before serving add the tomato catchup a little at a time.

—*Good Housekeeping*

CURRIED SALMON

1 onion  
 1 tablespoonful curry  
 1 can salmon  
 1 lemon  
 2 ozs. butter

Cut the onion in small bits and fry brown in the butter. Stir in the curry and cook for five minutes. Add the juice of the fish and cook for a few minutes more before adding the salmon. Cut the fish into flakes and simmer in the sauce till well seasoned. Before removing from the fire squeeze in the lemon-juice. Serve with a border of boiled rice.

#### CURRIED SALMON

Open, drain and remove the skin and bone from a large can of salmon. Have ready a curry made as for peas. Flake the salmon and put a layer in the bottom of a buttered baking dish, then a layer of crumbs, then the salmon, pouring in the curry between and on top of the layers. Dot the top layer of crumbs with butter, and bake the dish about a half hour in a medium but rising oven.

#### MOLDED SALMON

One can salmon or 1 pound fresh salmon cooked in vinegar water, spiced slightly;  $\frac{1}{2}$  teaspoon salt,  $\frac{1}{2}$  teaspoon sugar, 1 teaspoon mustard,  $\frac{1}{2}$  tablespoon flour,  $\frac{1}{2}$  tablespoon melted fat, yolks of 2 eggs,  $\frac{3}{4}$  cup milk,  $\frac{1}{4}$  cup vinegar,  $\frac{3}{4}$  tablespoon gelatin, 2 tablespoons cold water. Flake salmon. Mix dry ingredients, add egg yolks, butter, milk and vinegar. Cook over boiling water, stirring until mixture thickens. Add gelatin soaked in cold water to hot sauce. Mix with salmon, mold, chill and serve with cucumber sauce. Peas or green pepper may be added as a garnish.

Cucumber sauce for salmon:  $\frac{1}{2}$  cup cream, 2 tablespoons vinegar or lemon juice, 1 cucumber pared, chopped and drained, salt and pepper. Mix in order given. This is an excellent dish and often served for buffet suppers.

#### YORK AND LANCASTER SAVORY

Prepare required number of rather large rounds of hot buttered toast, spread with a thin layer of catchup or chili sauce, and cover each with a good spoonful of highly seasoned creamed fish, and place on each, just before send-

ing to the table, a slice of hot beet or fried tomato with a piece of butter melted on it. Garnish and serve.

—*Good Housekeeping*

### HALIBUT BAKED IN CUSTARD

- 1 pound halibut
- 2 tablespoonfuls flour
- 1 cupful milk
- 2 eggs
- 1 tablespoonful minced parsley
- 1 small onion
- 1 teaspoonful salt
- $\frac{1}{4}$  teaspoonful paprika
- $\frac{1}{8}$  teaspoonful pepper
- 2 tablespoonfuls grated cheese
- 1 tablespoonful butter

Purchase one slice of halibut weighing about one pound. Cut the fish into six filets, removing the bones. Lay the filets in a buttered, shallow baking-dish and sprinkle with one-half teaspoonful of salt, the paprika, parsley, and the onion grated. In a bowl beat the eggs slightly and add the flour, milk, remaining salt, and pepper. Beat together to blend, and pour over the fish. Bake at 350° F. for one-half hour or until set.

—*Good Housekeeping*

### CONCORDIA CREAMED SHRIMPS

Hard-cook two eggs. Chop one can of any good brand of shrimps rather coarsely. Meanwhile in the chafing dish prepare two cupfuls of highly seasoned white sauce, adding one-eighth teaspoonful of paprika and the same amount of mace. To the white sauce add the hard-cooked eggs sliced thinly, and the shrimps. Combine lightly and serve on rounds of buttered toast.

—*Good Housekeeping*

## *Ices*

### PEPPERMINT ICE CREAM

One pint peppermint stick candy, 1 pint milk, 1 pint rich cream, 4 tablespoons cornstarch or 1 tablespoon arrow root. Dissolve candy in hot milk in double boiler, mix corn starch with 1 cup cold milk and add to hot mixture, cook until it begins to thicken, cool. When cool add whipped cream and freeze.

### FROZEN FRUIT ROLL

Mix the well beaten yolks of 7 eggs with 2 cups of boiling milk, 1 cup of sugar and 1 teaspoon of orange extract. Stir until thick and add  $2\frac{1}{2}$  cups of thick cream, cool and freeze. Line the bottom of an ice cream mold with seeded raisins that have been soaked in cider for twelve hours, cover with the frozen cream and fill the mold with alternate layers of cream and raisins. Cover mold tightly and pack in salt and ice for three hours. In serving cut the frozen roll in slices and pour over a hot sauce made by melting in a buttered saucepan, set in hot water, two squares of unsweetened chocolate. Add 2 cups of light brown sugar, mix well, add 2 tablespoons of butter and  $\frac{1}{2}$  cup of rich milk. Cook until it will form a soft ball when a little is dropped in cold water. Flavor with  $\frac{1}{2}$  teaspoon of lemon extract and 1 teaspoon of vanilla extract. This will harden when poured over the frozen fruit roll.

### PINEAPPLE FRAPPE

3 cans grated pineapple  
3 cups sugar  
6 cups cold water  
3 more cups sugar  
 $\frac{3}{4}$  cup lemon juice

Cook pineapple and 3 cups of sugar for 20 minutes. Strain through a wire strainer pressing out all the juice.

Add the cold water, remaining sugar and lemon juice and freeze without dasher. The frappé is ready to serve when it is frozen to a "mush." Serve in glasses with whipped cream on top. This amount will serve 20 people copiously or 25 politely.

### COLD TEA AND PINEAPPLE ICE

Four cups of strained, cold, black tea, 1 cup of sugar, 2 tablespoons of lemon juice, 4 tablespoons of orange juice, 1 teaspoon of grated orange rind, 1 teaspoon of grated lemon rind, and 1 cup of grated pineapple. Stir until the sugar is dissolved and place in a freezer and freeze stiff. Serve in tall glasses with a thin slice of orange on the edge of the glass.

### FRUIT ICE

Three lemons, 3 bananas, 3 oranges, 1 cup apricot pulp (dried fruit), 2 cups sugar, 1 tablespoon gelatin, 1 quart water. Make syrup of sugar and water, add gelatin, which has been soaked in  $\frac{1}{2}$  cup cold water. Squeeze juice of lemon and orange. Put banana through sieve. Combine the two mixtures. Add apricot pulp (cooked). Combine all ingredients. Freeze and pack. (Makes 1 gallon.)

### FRUIT CREAM

Press through a ricer 1 large banana and 4 halves of drained canned peaches, and place in a saucepan with  $\frac{1}{2}$  cup of sugar and a teaspoon of lemon juice. Scald the ingredients and cool. Have ready 1 cup of double cream whipped solid, combine with the fruit mixture and turn into a mold with a water-tight cover. Bury in equal parts of chopped ice and rock salt for three hours.

### PRUNE MOUSSE

One cup cooked prunes put through colander or mashed; 1 teaspoon lemon juice and grated rind; 2 cups thick cream,  $\frac{1}{3}$  cup powdered sugar. Whip cream until firm. Add sugar and flavoring, then fold in the prune pulp. Pour into a

mold and pack in cracked ice and salt (three parts ice to one part rock salt) ; let stand three or four hours. Unmold and serve.

#### STRAWBERRY MOUSSE

One quart thin cream, 1 box strawberries, 1 cup sugar,  $\frac{1}{4}$  box gelatin or  $1\frac{1}{4}$  tablespoons granulated gelatin, 2 tablespoons cold water, 3 tablespoons hot water. Wash and hull berries, sprinkle with sugar, and let stand one hour; mash and rub through fine sieve; add gelatin soaked in cold and dissolved in boiling water. Set in pan of ice water and stir until it begins to thicken. Then fold in whip from cream, put in mold cover and pack in salt and ice, and let stand four hours.

#### APRICOT AND GRAPEFRUIT SHERBET

Combine one and one-half cupfuls of sugar and one cupful of water and boil five minutes. Cool thoroughly. Meanwhile extract one and one-half cupfuls of grapefruit juice from fresh grapefruit and to it add one cupful of sifted, cooked apricots and one-half tablespoonful of lemon juice. Mix with the cold sugar sirup, pour into the freezer, and partially freeze, using three parts ice to one part of rock salt, if the freezer is of the crank type. If the freezer is of the crankless type, use equal parts of finely crushed ice and rock salt. When the sherbet is of the consistency of a soft mush, open the freezer and fold into the sherbet one egg-white which has been beaten until very stiff and to which two tablespoonfuls of sugar have been added. Recover the freezer and continue freezing for five minutes longer, or until stiff enough to serve. Serve garnished with Maraschino cherries cut in small pieces. Since the acidity of fruit varies so, it is always well to taste a sherbet before freezing, to make sure that it is of the proper sweetness to suit the individual taste.

—*Good Housekeeping*

#### BANANA SHERBET

Combine one cupful of water and one and one-half cupfuls of sugar and boil for five minutes. Cool thoroughly.



Meanwhile, mash six medium-sized bananas or press through a potato-ricer. To the banana pulp add two cupfuls of orange juice and two tablespoonfuls of lemon juice. Add to the sugar syrup, pour into the freezer, and partially freeze. Meanwhile beat one egg-white stiff, add to it two tablespoonfuls of sugar, and beat again. Fold into the sherbet and freeze about five minutes longer, or until stiff enough to serve. Serve garnished with diced oranges.

—*Good Housekeeping*

### STRAWBERRY FRUIT SHERBET

Combine two cupfuls of water and one and one-half cupfuls of sugar and boil ten minutes. Meanwhile, soften one-half teaspoonful of gelatin in two tablespoonfuls of cold water and add to the hot syrup. Cool thoroughly. Measure two cupfuls of fresh strawberry pulp in the following manner: Wash the berries if necessary, and hull them; then press through a coarse potato-ricer and measure the sifted pulp. Add to the sugar sirup together with the juice of half a lemon and one-half cupful of orange juice. Pour into the freezer and freeze to a soft mush. Meanwhile, beat one egg-white until very stiff, add two tablespoonfuls of sugar to it, beat again, and fold into the sherbet. Freeze for about five minutes longer or until stiff enough to serve. Garnish with fresh strawberries slightly crushed or whole as preferred. Raspberry fruit sherbet may be prepared in the same manner as the strawberry, using fresh raspberries or canned as preferred, being very sure, however, to remove the seeds, as they prove objectionable.

—*Good Housekeeping*

### BISCUIT TORTONI

One-fourth pound grated maccaroons, 1 egg beaten,  $\frac{1}{2}$  cup sugar, 1 cup of orange, or other fruit juice; 2 cups of whipping cream, 1 cup of milk.

Mix maccaroons with the eggs, add sugar, fruit juice, cream whipped stiff; add the milk. Pour into freezer, and allow to freeze for four hours. Cake crumbs may be

used in place of maccaroons. To serve arrange lady fingers, or sweet wafers, in box shapes on ice cream plates and tie in place with narrow ribbon. Fill with the biscuit tortoni and decorate with small flowers.

### INDIVIDUAL BAKED ALASKA

Cut slices of sponge cake into rounds two inches in diameter; arrange on a paper spread or a board. Place a ball of ice cream on each round of cake and cover both cream and sides of cake with meringue, made of the whites of 4 eggs, beaten dry, and then beaten stiff with 4 rounding tablespoons of granulated sugar, beaten in gradually. Put in a very hot oven for two or three minutes to brown the meringue. The board, paper, cake and meringue are poor conductors of heat, therefore the ice cream does not melt.

### CHOCOLATE MOUSSE

- 2 squares chocolate
- 1 cup sugar
- $\frac{1}{2}$  cup milk
- 2 cups heavy cream
- $\frac{3}{4}$  tablespoon gelatin
- 3 tablespoons cold water
- 2 teaspoons vanilla

Melt chocolate over hot water, add one-fourth cup of the sugar and stir until mixed, add milk slowly and one-half cup cream. Leave over hot water until cream is scalded. Add gelatin soaked in cold water, remaining sugar, and vanilla. Strain mixture into a bowl, set in a pan of ice water, stir constantly until mixture thickens, then fold in remaining cream beaten stiff. Pack in ice-cream molds or empty baking-powder boxes, cover with greased paper and tin covers, put in fireless cooker pail, surround with three parts ice mixed with one part rock salt. Put on cover of the pail, set in fireless cooker and leave two hours or longer. Unmold and serve.

## APRICOT VELVET

Soak two cupfuls of cleaned, dried apricots overnight in five cupfuls of cold water. Simmer in the same water until very soft. Then rub through a coarse strainer. Add two cupfuls of sugar to the strained pulp and heat until the sugar melts, stirring constantly. Cool thoroughly and freeze in the usual manner.

—*Good Housekeeping*

## *Meats*

### A NUT MEAT LOAF

One and a half cupfuls of lean Hamburg steak, or of left-over meats, a cupful of bread crumbs soaked in cold water, then pressed dry, one-half cupful finely chopped peanuts—other nuts may be used if preferred—one well-beaten egg and a teaspoonful of grated onion with salt, pepper and paprika to taste; bake in a hot oven thirty-five minutes and serve with a tasty brown gravy.

### GOULASH

2 lbs. lean veal, beef or one chicken  
2 sliced onions  
2 tablespoonfuls butter  
1 teaspoonful paprika  
 $\frac{1}{2}$  cupful water  
Flour

Cut meat or chicken into cubes or individual sized pieces and salt; heat butter and sliced onions. Cook these a few minutes without browning; add meat or chicken, also paprika; stir well, sprinkle flour over meat, add water. Put lid on; let simmer for one hour or until meat is tender.

### STUFFED FLANK

In a thick flank steak make a pocket to hold dressing. Moisten 2 cups of bread crumbs and season with pepper, salt, onion salt and celery salt, a little poultry dressing and 2 tablespoons of drippings. Pack the dressing in the meat. Lay over the steak 2 strips of bacon. Bake one hour in a covered roaster.

### MEAT ROLLS

Grind scraps of cold meat or chicken on hand. Season well. Mix with enough melted butter to shape into rolls of finger length. Make a pie dough, rolling thin. Cover each meat roll with a piece of the dough, pinching the ends and sides together. Bake in a quick oven until delicate brown.

## DELICIOUS FLANK STEAK

- 1 flank steak
- 3 tablespoonfuls cooking oil
- 1 bay leaf
- 1 clove garlic
- 2 teaspoonfuls salt
- 2 tablespoonfuls minced celery
- $\frac{3}{8}$  teaspoonful pepper
- 2 tablespoonfuls minced carrot
- 2 tablespoonfuls green pepper
- 2 cupfuls hot water
- 6 medium-sized potatoes
- 1 tablespoonful flour

Pound the meat and rub the oil into it. Sear quickly in a hot skillet. Place in a casserole together with the other ingredients. Pour the hot water into the skillet and then over the meat. Cover and cook in a 350° F. oven for two and a half hours. The last half-hour add the potatoes pared and quartered. Thicken the gravy with the flour mixed with a little cold water.

—*Good Housekeeping*

## ARABIAN STEW

- 6 lean pork chops
- 6 tablespoonfuls rice (raw)
- 1 large onion
- 2 tomatoes
- 1 green pepper
- $\frac{3}{8}$  teaspoonful pepper
- 3 teaspoonfuls salt
- 3 cupfuls hot water

Sear the chops on both sides in a hot frying-pan, then remove to a casserole. On each chop place one tablespoonful of rice, a slice of onion, a slice of tomato (or the equivalent in stewed tomatoes), and two strips of green pepper. Sprinkle over all the salt and pepper. Add the hot water, cover, and bake from three to four hours in an oven registering 350° F.

—*Good Housekeeping*

## LIVER BRAISED

2 lbs. liver  
½ lb. bacon  
1 cupful stock  
Pepper, salt  
1 lemon  
1 carrot  
1 sprig parsley  
3 tablespoonfuls butter  
1 tablespoonful flour  
1 onion  
1 teaspoonful fine herbs

Have the liver cut in one piece. Put liver into baster, cover with water and let soak one-half hour; strain, take out liver, lay pieces of bacon over top. Prepare vegetables, which have been chopped and herbs added, by putting them into the baster and browning them in two tablespoonfuls of the butter; put in liver covered with the bacon and let brown gently; pour off fat, add stock, season, let simmer 15 minutes. Add juice of lemon and parsley chopped; let come to a boil, take out liver, strain liquid and thicken with 1 tablespoonful of butter blended with flour. Pour gravy over liver on platter to serve.

## TONGUE IN TOMATO SAUCE

Combine one pint of tomatoes, one onion sliced, one teaspoonful of salt,  $\frac{1}{4}$  teaspoonful of pepper, and 2 whole cloves. Let simmer until soft, strain and thicken with 1 tablespoonful of cornstarch mixed with an equal quantity of cold water. Remove the tongue from the can, place it in the tomato sauce and simmer 15 minutes, basting it frequently. Then add one can of peas drained and cook for ten minutes longer. Remove the tongue to a hot platter and surround it with the sauce.

—*Good Housekeeping*

## PLANKED HAMBURG STEAK

Flatten out the chopped beef slightly, shape like a porterhouse steak and insert a strip of suet to represent the bone. Lay on a hot oiled plank, brush over with olive oil and set in a very hot oven for four or five minutes. Then pipe around the edge of the plank a border of creamy, Duchess potatoes, brush over with melted bacon fat and run under the flame of the broiler for five minutes. Spread the steak quickly with melted butter, dust with salt and paprika and garnish with cress, Brussels sprouts and glazed carrots.

## LAMB CHOPS WITH GREEN PEPPERS

- 2 pounds lamb chops
- 3 tablespoonfuls butter
- 2 small onions minced
- 2 green peppers chopped
- 1 cupful canned tomatoes
- 1½ cupfuls stock
- 1 teaspoonful curry powder
- Salt and pepper
- 1½ tablespoonfuls flour

Fry the onions and the chopped peppers in the butter till tender; add the tomatoes, stock, and seasoning and thicken with the flour, moisten with a little cold water. Boil the chops slightly, season, lay them in a baking dish, pour over the sauce, and bake ten minutes in a hot oven. Serve with thimbles of rice.

—*Good Housekeeping*

## SLICED LAMB WITH ONION SAUCE

- Cold sliced lamb
- 3 large onions
- ½ tablespoonful Worcestershire sauce
- Pinch of pepper
- Juice ½ lemon
- ½ teaspoonful salt
- 1 tablespoonful margarin
- ½ teaspoonful curry powder

Slice onions and lay them in the bottom of a saucepan, add the lemon juice. Lay the cold lamb, cut in slices on this bed of onions and cover the saucepan tightly. Cook one hour over a very slow fire. Then add the margarin rolled in flour, Worcestershire sauce, curry powder, and seasoning. Cook five minutes longer and serve. This recipe serves four.

—*Good Housekeeping*

#### LAMB FRICASSEE (USING BREAST OF LAMB)

Use 1½ pounds of lamb from breast cut into pieces for serving. Cover with boiling water and cook slowly below the boiling point until the meat is tender. Remove from the water, cool, sprinkle with salt, dredge with flour and sauté until a golden brown. Remove from the pan to a hot platter. Make 1 cup brown gravy, using 2 tablespoons flour and 1 cup of the liquid in which the meat is cooked and from which the fat has been skimmed. Pour the gravy over the meat on the platter and serve with a border of green peas.

#### LAMB CROQUETTES

One and three-fourths cups cooked lamb, ground in a food chopper; 1 tablespoon catchup, 1 teaspoon salt, 1 teaspoon chopped onion, 1 teaspoon finely cut parsley. Mix together and moisten with a little left-over gravy or with white sauce. Mold into croquettes. Roll in bread crumbs, egg and bread crumbs and fry in deep fat. Serve with tomato sauce or with an egg sauce made with white sauce with chopped hard-cooked eggs in it.

#### MEXICAN LAMB STEW

- 1 pound neck of lamb
- 1 tablespoonful drippings
- 2 tablespoonfuls flour
- 1 onion chopped
- 3 tomatoes chopped
- 3 green peppers chopped
- 2 quarts hot water



1 cupful green peas  
 1 cupful green corn  
 $\frac{1}{2}$  cupful rice  
 1 tablespoonful salt  
 $\frac{1}{4}$  teaspoonful pepper  
 1 egg  
 1 teaspoonful salad oil  
 $\frac{1}{2}$  teaspoonful vinegar

Roll the lamb cut in small pieces in the flour, brown in the drippings with the onion, add the tomatoes and green peppers, fry all together for a few minutes, then add the hot water, salt, and pepper and simmer for about one hour. Add the peas, corn cut from the cob, and the rice. Cook until the rice is done. When ready to serve, put in the bottom of the serving dish the egg mixed with the oil and vinegar. Pour the stew over this.

—*Good Housekeeping*

#### LAMB SURPRISE

Grease a casserole. Put into it 2 or 3 cups of cooked rice, preferably hot. Grate a little cheese over the top, and dot it with oleomargarin. Push the rice to the sides of the casserole. Place in the center cavity about  $1\frac{1}{2}$  cups of diced left-over lamb, seasoned well first and mixed with a slice or two of chopped up bacon. Pour  $1\frac{1}{2}$  cups tomatoes over all, cover the top with buttered breadcrumbs, bake in a hot oven till thoroughly heated and the crumbs well browned.

#### TIMBALE OF LAMB AND RICE

Mix  $\frac{1}{2}$  cup of boiled rice with 2 cups of cold, cooked lamb, finely chopped. Season with salt, pepper and few drops of celery extract. Add 2 tablespoons of melted butter, mixing thoroughly. Turn the meat and rice into a greased tin mold. Bake ten minutes or until the timbale will keep its form when turned out. Serve with tomato sauce.

## LAMB SCALLOPS

- ½ cupful stale bread
- 1 cupful left-over lamb (cooked)
- Salt, pepper
- 1 cupful hot water or stock
- ½ cupful stewed tomatoes
- ½ onion (chopped)
- 1 tablespoonful butter

Grease baster, put a layer of bread crumbs in bottom, then a layer of lamb (cut into small pieces). Salt and pepper, add onion; repeat; add tomatoes; pour hot water or stock over all; dot with butter and bake in moderate oven (without a cover on baster) one-half hour. Beef, veal or chicken may be prepared in the same way.

## PORK CHOPS INDIAN

- 2 tablespoonfuls melted butter
- 1 tablespoonful chili sauce
- 1 tablespoonful Worcestershire sauce
- 1 tablespoonful walnut catchup
- 1 teaspoonful prepared mustard
- ½ teaspoonful salt
- Dash of cayenne pepper

Mix together the butter, chili sauce, Worcestershire sauce, walnut catchup mustard, salt and cayenne. Pan broil six lean pork chops slightly on both sides, then gash them with a sharp knife and place in a dripping pan, pouring the sauce over them. Bake in a hot oven until the chops are done. Form mashed potatoes into a pointed mound on a round platter. Arrange the chops pyramid fashion about the potatoes with the bones pointing upward in the center. Garnish with a ring of finely chopped parsley and scatter some of the parsley over the potatoes.

—*Good Housekeeping*

## PORK CHOPS WITH DRESSING

- 1½ pounds pork chops
- 1 onion
- 1 egg
- 3 cupfuls stale bread crumbs
- ½ teaspoonful pepper
- 1 teaspoonful poultry seasoning
- 1¼ teaspoonful salt

Place pork chops in a dripping pan, soak the crumbs in warm water to moisten, squeeze dry, and add the onion, ground, and the other ingredients, put a mound of the dressing on each chop, set a slice of onion on top of each, and dot the onion with butter. Put a little water in the pan and bake in a moderate oven till the meat is tender.

—*Good Housekeeping*

## STUFFED CROUTONS

When making up raised bread or rolls, reserve enough dough to make into six or more raised biscuits the size of a small apple; place these in greased gem pans, letting them rise until very light, and bake until a golden brown. When required slice off the tops and remove the soft part; brush inside and out with melted margarin, set in the oven to crisp and just before serving fill with the following mixture:

One cupful of the minced Hamburg steak, one cupful of cooked macaroni or rice, or the same amount of cooked peas or lima or string beans (any congenial left-over). Moisten all with tomato sauce, grate crumbs over the top, dot with butter and brown quickly; or replace cut-off tops and brush with butter; garnish with parsley and serve. When taking out the middles, pull each apart in two or three pieces, pour a little melted margarin over, crisp in the oven and serve with soup instead of ordinary croutons.

—*Good Housekeeping*

## SUPPER MUFFINS

Make a hash mixture—a bit of meat, plenty of potato and a little vegetable addition; season highly with paprika,

salt and pepper, moisten with stock or milk and add a beaten egg or half of one. Butter gem pans liberally, heat, and fill each division with the hash mixture; set in a hot oven and cook until the crust is brown and firm. Turn out upside down on a hot serving dish, first loosening crust with a pointed knife to avoid breaking. Garnish with parsley or surround with mounds of hot left-over vegetables and serve at once; or pour around the muffins a little hot, highly seasoned tomato sauce.

—*Good Housekeeping*

### LUNCHEON SANDWICHES

Mix one cupful or less of the minced Hamburg steak with enough hot tomato sauce to moisten well, one teaspoonful each of minced parsley and sweet pepper, or two or three minced mushrooms. Butter slices of bread and make sandwiches with this mixture, press firmly together and cut in good-sized rounds, or oblongs, dip in a batter made of one egg, a cupful of milk, and salt and pepper to taste, and brown richly in a little nice dripping or margarin in a frying pan. Lay on a hot platter, garnish with parsley and fried tomatoes, or serve with coleslaw.

—*Good Housekeeping*

### WELSH WARMOVER

One pound sliced cold roast beef (veal or lamb), 1 tablespoon butter, 1 can button mushrooms, 2 tablespoons prepared mustard, 2 tablespoons mushroom catchup, 2 tablespoons Worcestershire sauce, pinch black pepper and sprinkle of salt.

Mix butter and prepared mustard, place it in a frying pan with the rest of the condimental ingredients. When mushrooms are thoroughly heated add the sliced meat and warm thoroughly. Serve hot.

### GRAPE JUICE WITH HAM

Take two cupfuls of grape juice, add a quarter cupful of sugar, a teaspoonful of mixed spices, peppers, a teaspoon-

ful of chopped parsley, juice of an onion, and half of a minced red pepper. Lay a thick slice of ham in an earthen baking dish, cover it with the grape mixture, and stew in the oven until the ham is very tender. Dredge in a little flour, and when slightly thickened remove from the fire. Cover the dish for the first fifteen minutes until the ham is well steamed through.

### POT-ROASTED HAM

- 1 slice ham—1 pound
- 6 medium-sized potatoes
- 3 apples
- $\frac{1}{2}$  cupful water
- $\frac{1}{4}$  cupful brown sugar

Select a slice of ham about one inch thick and weighing about one pound. Trim off the fat and cut this into small pieces; sprinkle these over the bottom of the baking dish. Lay the ham in the dish and sprinkle the sugar over it. Pare the potatoes and halve and core the apples without paring. Arrange them around the ham, add the water, cover closely, and bake at 400° F. for about one hour. Baste occasionally, adding more water if necessary. Make a gravy of the juices in the pan.

—*Good Housekeeping*

### STUFFED HAM

- 2 slices ham
- 2 tablespoonfuls flour
- 2 cupfuls stale bread crumbs
- $\frac{3}{4}$  cupful hot water
- 1 egg
- $\frac{1}{4}$  teaspoonful salt
- $\frac{1}{4}$  teaspoonful pepper
- $1\frac{1}{2}$  teaspoonfuls sage
- $\frac{1}{4}$  cupful chopped walnuts
- 2 tablespoonfuls chopped olives
- $\frac{1}{2}$  cupful milk
- $\frac{1}{2}$  cupful water

Have the ham cut about one-fourth inch thick as for frying. Make a stuffing by moistening the breadcrumbs with the hot water and adding the egg, seasonings, nutmeats and olives. Rub flour over one side of each slice of ham. Turn, and on the other side of each spread the stuffing generously. Roll up and skewer with toothpicks. Place in a baking dish with the milk and water and bake about one hour at 400° F., basting frequently. Make a gravy of the juices in the pan and serve with hot apple sauce.

—*Good Housekeeping*

### BAKED HAM

Piece of ham, 2 inches or more thick  
 $\frac{1}{2}$  cupful flour  
 $\frac{3}{4}$  cupful water  
 2 tablespoonfuls vinegar  
 2 tablespoonfuls brown sugar  
 $\frac{1}{2}$  teaspoonful cinnamon  
 Whole cloves

Select either half a ham, or a small piece if it is at least two inches thick. Make a heavy paste of the flour and one-fourth cupful of water. Cover the ham with it. Place on a rack in a baking pan in an oven heated to 550° F. so that the crust will cook quickly. Reduce the heat after fifteen minutes, when the crust has browned to 450° F. and bake twenty minutes to the pound. Remove from the oven and take off the crust and skin from the ham. Mix together one-half cupful of water, the vinegar, sugar and cinnamon. Stick the ham with whole cloves. Pour the vinegar mixture over it and put back in a hot oven 550° F., for ten minutes to brown. Baste several times. The proportions are for a 2 $\frac{1}{2}$ -pound piece of ham.

—*Good Housekeeping*

### CHEESE SAVORIES

6 rounds bread—3 in. in diameter  
 $\frac{1}{3}$  cupful grated cheese  
 4 tablespoonfuls butter, melted  
 3 slices cooked ham

For each savory dip a round of bread in melted butter and then in the grated cheese. Place plain side down on a buttered pan. Prepare another round of bread the same way and place it on the first, plain side up, and with a slice of ham between them. Brush the top with melted butter and bake at 400° F. until a delicate brown—about ten minutes. These proportions serve three. Tomato sauce may be poured over these, if desired.

—*Good Housekeeping*

### HAM LOAF

- 3 cupfuls minced cooked ham
- 1 small onion
- 3 sprigs parsley
- 2 eggs
- $\frac{1}{8}$  teaspoonful pepper
- $\frac{1}{4}$  cupful cracker crumbs
- 1 cupful milk
- 1 tablespoonful prepared mustard
- 2 hard-cooked eggs

Put ham, onion, and parsley through the food-chopper. Add the eggs beaten, the cracker-crumbs, pepper, mustard and milk. Pack in a well-greased bread pan; bake at 400° F. for forty minutes. Turn out on a platter and garnish with the hard-cooked eggs sliced. If the ham used is very lean, put three or four pieces of ham fat, if available, on top of the loaf before baking. This loaf may also be sliced when cold.

—*Good Housekeeping*

### HAM-YAM CROQUETTES

- 1 $\frac{1}{2}$  cupfuls minced ham
- 3 cupfuls mashed sweet potatoes
- 1 teaspoonful salt
- $\frac{1}{2}$  teaspoonful pepper
- 1 cupful milk
- 3 tablespoonfuls butter

4 tablespoonfuls flour  
1 egg  
Dry crumbs

Put the boiled or fried ham through the food-chopper. Add the sweet potatoes, salt, and pepper. Make a thick sauce by melting the butter, adding the flour and then the milk gradually, and cooking until smooth and thick. Moisten the ham and potato mixture with the thick white sauce and form into croquettes. Roll in crumbs, dip in the egg which has been beaten slightly and thinned with two tablespoonfuls of cold water, and then in crumbs again. Fry until brown in deep fat heated to 390° F. Drain on crumpled paper. Garnish with parsley and serve with creamed peas.

—*Good Housekeeping*

#### HAM SALAD

1½ tablespoonfuls granulated gelatin  
2 tablespoonfuls cold water  
2 cupfuls cold, boiled ham  
1 cupful cream  
1 cupful hot chicken broth  
¼ teaspoonful paprika  
Lettuce heart  
Radishes  
Mayonnaise

Soak the gelatin in the cold water and then dissolve in the hot stock. Veal stock may be used in place of chicken. Put the ham through the food-chopper; add the paprika and other seasoning if the stock was not already seasoned. To the ham add the dissolved gelatin. Set aside to chill, and when beginning to stiffen, add the cream whipped until stiff. Turn into a cold, wet border mold. When firm, turn out on a chilled chop plate and fill the center with crisp, delicate leaves of lettuce to form a cup into which is poured mayonnaise dressing to serve with the salad. Garnish with tiny, white lettuce leaves, and radishes cut to represent flowers.

—*Good Housekeeping*



## SCALLOPED HAM AND POTATOES

- 1 pound sliced ham
- 1 quart sliced potatoes
- 12 whole cloves
- 2 small onions
- 1 pint milk
- 1 tablespoonful butter
- 2 tablespoonfuls flour
- $\frac{1}{4}$  teaspoonful pepper

Purchase the ham in one slice. Cut it into six portions and stick two cloves in each. Soak the sliced, raw potatoes in cold water for one hour; then drain and dry thoroughly with a towel. Make a white sauce of butter, flour, and milk. To do this, melt the butter, add the flour, and cook till bubbling; then add the milk gradually, stirring constantly, and cook until smooth and slightly thickened. Place in a greased casserole a layer of the potatoes, using a third of them. Over these slice one onion and sprinkle with pepper. Lay on these three pieces of ham; repeat, placing the rest of the potatoes on top. Pour the white sauce over all and bake for an hour in a 350° F. oven, covering for the first half of the time.

—*Good Housekeeping*

## VIRGINIA BAKED HAM

Select a little pig ham weighing about eight or nine pounds. Wash and place in a large boiler. Cover with cold water and bring to a boil. Simmer slowly, allowing one-half an hour to the pound. Let cool in the liquid and when cold remove the skin and trim to shape. Now place in a bowl

- Two-thirds cup of brown sugar
- One tablespoon of cinnamon
- One teaspoon of nutmeg
- One-half teaspoonful of cloves and allspice
- One teaspoon of ginger

Mix the above ingredients and then pat into the ham. Place the ham in a baking pan in a hot oven and as soon as the ham commences to brown baste with the following mixture:

One-half cup of brown sugar

One cup of cider

Four tablespoons of cider vinegar

### HAM AND CHICKEN TIMBALES

Soak 1 tablespoon of granulated gelatin in  $3\frac{1}{2}$  tablespoons of cold water and dissolve in  $1\frac{1}{2}$  cups of chicken stock. This can be made from hot water and bouillon cubes. Add 1 cup each of chopped cooked chicken and ham and stir until the mixture begins to thicken. Season with  $\frac{1}{4}$  teaspoon of paprika and the same of mustard and fold in 1 pint of beaten cream. Mold in small cups, chill and serve in lettuce cups garnished with mayonnaise dressing.

## *Meat Substitutes*

### PERFECT LOAF

A cupful each of grated cheese, chopped nuts and bread crumbs is required for its making; also a tablespoonful each of melted butter, chopped green peppers and grated onion, with seasoning to taste, and one well-beaten egg. Sauté the onion and pepper in the butter, then add the crumbs and stir them about until they become a golden brown. Now mix all the ingredients together lightly, moisten them with the egg and a little milk if they seem too dry; make into a loaf and bake a crisp brown.

### MEATLESS LOAF

Soak stale bread in plenty of cold water to soften, then turn in a piece of cheesecloth and press dry. Rub through a sieve into a bowl and measure. Place four cups of the prepared bread in a large bowl and add

Two cups of very thick cream sauce  
Two and one-half cups of finely chopped nuts  
One-half cup of grated onion  
Four hard-boiled eggs, rubbed through a sieve  
Three teaspoons of salt  
One teaspoon of pepper  
One teaspoon of poultry seasoning  
One teaspoon of thyme  
Two well-beaten eggs

Mix and turn in two well greased and floured loaf shape pans and spread the top smoothly; bake in a slow oven for fifty minutes.

## Pastry

### PIE DOUGH

Sift together  $1\frac{1}{2}$  cups pastry flour,  $\frac{1}{2}$  teaspoon baking powder,  $\frac{1}{2}$  teaspoon salt. Work in  $\frac{1}{2}$  cup shortening, using either the fingers or 2 knives, then add cold water gradually sufficient to make a stiff dough, about 3 or 4 tablespoons will be sufficient. Chill the pastry as long as possible and then roll out as desired. If the pie you are making merely calls for a pastry shell, you will find that  $\frac{2}{3}$  of the above will be sufficient, using 1 cup pastry flour as a basis.

—*Good Housekeeping*

### HEAVENLY PIE

Line a pie plate with pastry and bake at 500 degrees for 12 minutes. Meanwhile mash 2 ripe bananas through a potato ricer and add 1 cup granulated sugar,  $\frac{1}{8}$  teaspoon salt and two unbeaten egg whites. Beat together with an egg beater until stiff and frothy like egg whites. Add  $\frac{1}{8}$  teaspoon almond extract and fill pie shell with this mixture. Bake at 370° F. for 20 minutes. Remove, chill thoroughly and for company top with  $\frac{1}{2}$  pint of cream whipped stiff, to which one-half teaspoon of vanilla has been added. Dot the surface of cream with cubes of currant jelly and sprinkle with chopped nuts.

—*Good Housekeeping*

### VERMONT APPLE SAUCE PIE

Prepare shell, then the following filling. Three cups of hot strained apple sauce, and to this add  $\frac{3}{4}$  cup of sugar and  $\frac{1}{2}$  cup of corn starch mixed with  $\frac{1}{4}$  cup of water. Cook the sauce for  $\frac{1}{2}$  hour, remove and allow to cool and pour into the pastry shell. For the meringue soak one tablespoonful of gelatin in  $\frac{1}{4}$  cup milk for 20 minutes and pour over this  $\frac{1}{4}$  cup of scalding milk and stir thoroughly. Meanwhile whip  $\frac{1}{2}$  pint of cream until stiff and add the dissolved gelatin, mixing it in carefully together, with  $\frac{1}{4}$  cup of powdered

sugar and  $\frac{1}{2}$  teaspoonful of vanilla. Place it in the refrigerator until stiff enough to mound and arrange on top of pie.

—*Good Housekeeping*

### PRUNE WHIP PIE

Make shell, meanwhile prepare this filling. Soak one pound of prunes overnight in sufficient water to cover them and simmer until prunes are soft and liquid has practically cooked away. Pit prunes; cut up in small pieces, then add  $\frac{3}{4}$  cups of sugar and  $\frac{3}{4}$  cups chopped walnuts. Then fold in whites of 2 eggs beaten until stiff, and pour mixture into shell. Bake 20 minutes and when cold garnish with 1 cupful of chilled cream to which 2 tablespoonfuls of powdered sugar and  $\frac{1}{2}$  teaspoonful of vanilla has been added.

—*Good Housekeeping*

### CHIFFON PIE

Make shell, then combine the juice and grated rind of one orange with the juice and grated rind of one lemon, and 5 tablespoons water. Place in top of double boiler and bring to heating point. Beat the yolks of 3 eggs, add  $\frac{5}{8}$  cup sugar and pour the hot liquid over this gradually stirring constantly. Return to double boiler and cook 10 minutes or until thick. Allow to cool, then beat 3 egg whites until stiff, add two tablespoons of powdered sugar and fold into the cooled mixture. Pour into shell, bake 25 minutes.

—*Good Housekeeping*

### LEMON AND ALMOND PIE

Make shell—then scald one cup milk in the top of double boiler, combine one cup sugar, 3 tablespoons flour, 4 tablespoons lemon juice, grated rind of  $\frac{1}{2}$  lemon and add two tablespoons of melted butter and add to it the well beaten yolks of 4 eggs. Add scalded milk gradually to this mixture, then return to double boiler and cook until thick. Remove from fire, add  $\frac{1}{2}$  cup chopped almonds and last fold in stiffly beaten whites of 4 eggs. Pour in shell, bake 30 minutes. Remove then, cover with meringue made of 2

stiffly beaten egg whites to which 6 tablespoons powdered sugar and  $\frac{1}{2}$  tablespoon vanilla have been added and brown at 300 F. for 15 minutes, then serve cold.

—*Good Housekeeping*

### BUTTERSCOTCH PIE

$1\frac{1}{2}$  cups evaporated milk,  $1\frac{1}{2}$  cups brown sugar, 6 tablespoons flour.

Stir until dissolved; place on stove and bring to boiling point, cook five minutes and stirring all the while. Add 4 tablespoons butter, 2 egg yolks, 1 teaspoon vanilla and  $1\frac{1}{2}$  teaspoon nutmeg. Beat mixture until blended, turn into pie tin lined with plain pastry and bake 30 minutes in a slow oven. Use egg whites for meringue.

### REAL CREAM PIE

Mix together one-half cupful of sugar, one-half cupful of flour, one-fourth teaspoonful of salt, and one-half teaspoonful of nutmeg. Add one pint of thick cream and stir together until smooth. Have a deep pie plate lined with plain paste, pour in the cream mixture, wet the edge, and put on an upper crust in which vents have been cut. Bake for forty-five minutes in an oven registering 425 degrees F.

—*Good Housekeeping*

### COCOA MARSHMALLOW PIE

Combine four tablespoonfuls of cocoa, three tablespoonfuls of corn-starch, and one-half cupful of sugar, and add to two cupfuls of milk. Place in the top of a double-boiler and cook for thirty minutes. Then add one teaspoonful of butter and one-eighth teaspoonful of salt and remove from the fire. Allow to cool and then add one teaspoonful of vanilla. Turn into a baked pastry shell. Place one dozen marshmallows cut in strips over the surface of the pie and sprinkle with one tablespoonful of shredded cocoanut.

—*Good Housekeeping*

## *Poultry*

### PERSIAN CHICKEN

Truss and boil a tender chicken in two quarts of water, adding a chopped onion, a bay leaf, six whole peppercorns, a level tablespoonful of salt, a stick of cinnamon and a bunch of sweet herbs. When the meat cooks tender lift it, remove the big bones and cut the meat into pieces. Strain the broth and add to it a cupful of well washed rice, cover and boil 12 minutes, then add a cupful of seeded raisins, a lump of butter and the chicken. Cover and cook gently until the rice has taken up all the broth, watching that it does not burn, then serve on a hot dish, with a few blanched almonds.

### FRENCH CHICKEN

Clean and split a small roasting chicken and brown it in butter, then put it into a saucepan, with a pint of white wine, a half bud of garlic, a teaspoonful of sweet herbs, three cloves, salt and pepper. Simmer one hour, then lift the chicken and thicken the gravy with brown roux. Pour some of the gravy onto a baking platter and sprinkle the surface with grated gruyere cheese, lay over the chicken, cover with the rest of the gravy, then sprinkle generously with more cheese. Put the dish into a medium oven and brown nicely.

### SPANISH CHICKEN

Singe, clean and joint a young, tender chicken, barely cover it with water and cook until tender. Remove the meat to a buttered casserole and cover with an onion, sweet pepper and a small bud of garlic chopped fine, four thinly sliced tomatoes, a quarter cupful of olive oil, a tablespoonful of tarragon vinegar, a teaspoonful of salt, a half-teaspoonful of powdered sweet herbs and a little pepper. Cover and cook in the oven for 40 minutes.

### INDIA CHICKEN

Prepare a plump young chicken and boil until tender. Lift the chicken and remove the large bones and cut into

serving pieces. Make a sauce of a sliced onion, a piece of ginger root and a half clove of garlic sliced fine, then fried in three tablespoonfuls of oil; when soft but not brown add a tablespoonful each of curry powder and flour and work in slowly a pint of rich milk. When blended add the cream of a fresh cocoanut and turn into a double boiler. Add the chicken and let reheat, but do not boil. Serve with rice steamed dry and relishes of grated cocoanut, chutney, mince peppers, sliced and broiled bacon, strips of dried fish, pickled shrimp, rolled anchovies and preserved vinegar.

### HUNGARIAN CHICKEN

Slice an onion into a small quantity of melted fat and cook to a golden brown, then add a teaspoonful of paprika and then a pint of stock. Cook 10 minutes, then put in the chicken, cut into quarters, add salt and pepper and cook a half hour until the chicken is tender. Lift the chicken into a hot dish, add a cupful of sour cream to the gravy and boil up, then pour over the meat and serve rice as a border around the dish. Sometimes quick dumplings are served with this dish, in which case the rice is omitted.

### MEXICAN CHICKEN

Boil a young chicken in the usual way until tender, then cut it into four serving pieces. Meantime put a tablespoonful of oil or lard in a frying pan and fry the pulp of six chili peppers, with the crumbs of half a stale loaf of bread. When done pound smooth. Blanch and roast in the oven a half cupful each of sweet almonds and peeled melon seed, then chop fine. Strain a pint of the chicken broth and stir in these ingredients to thicken it, then turn it over the chicken. Add salt to taste.

### CURRIED CHICKEN

Put twelve sliced onions in frying pan with butter. Sauté till dark brown and crisp. Sprinkle with salt when finished and take out and dry. In the remaining butter put two tablespoonfuls of Cross & Black curry powder.



Fry three minutes and add one raw chicken, not too old, cut in small pieces, and brown thoroughly. Salt well. Add 1 quart of milk and allow to simmer until milk is the consistency of cream, about 1 hour. Serve in deep dish, covered with the onions sprinkled over the top. Serve first a large bowl of rice, and a dish of fried apples with raisins, and a small dish of grated cocoanut.

### ESCALLOPED CELERY WITH CHICKEN

- 2 cupfuls prepared celery
- 1 cupful diced cooked chicken
- 3 tablespoonfuls chopped pimentos
- 3 tablespoonfuls butter
- 2 tablespoonfuls flour
- $\frac{1}{4}$  cupful milk
- $\frac{1}{2}$  cupful cream
- $\frac{1}{2}$  cupful celery water
- $1\frac{3}{4}$  teaspoonfuls salt
- $\frac{1}{8}$  teaspoonful pepper
- $\frac{1}{2}$  cupful dried crumbs

Wash, scrape, and cut the outer pieces of celery in inch lengths, cover with boiling water to which one teaspoonful of salt has been added, and cook twenty minutes. Drain, reserving one-half cupful of the water. To the cooked celery add the chicken and the pimentos; place in a buttered baking-dish and cover with white sauce made as follows: Melt in a saucepan two tablespoonfuls of butter, add the flour, three-fourths teaspoonful of salt, and the pepper, and cook until bubbling. Pour in the cream, celery water, and milk gradually, stirring constantly. Cook until smooth and thickened. Cover with crumbs, dot over with the rest of the butter, and bake fifteen minutes at 500° F. This recipe is intended to serve four persons.

—*Good Housekeeping*

### QUICK CHICKEN STEW

Dice two cupfuls of cold potato and add one cupful of bits or dice of chicken, one-half teaspoonful of salt and

one-eighth teaspoonful of paprika. Meanwhile, dilute two cupfuls of thickened chicken gravy with two cupfuls of boiling water, add one onion minced fine, and simmer until the onion is tender. Then add to the chicken, heat thoroughly, and serve, sprinkling with one tablespoonful of parsley just before serving. Peas, tiny carrots, or a few cooked string-beans may be added to the stew. Or dumplings may be made and arranged around the edge of the platter, if desired.

—*Good Housekeeping*

#### CHICKEN AND RICE WITH GOLDEN SAUCE

Cook a fowl until very tender and cut into neat, attractive servings. Meanwhile, prepare two cupfuls of well-seasoned white sauce, using equal parts of milk and chicken broth and two tablespoonfuls of flour as the basis. Just before removing the sauce from the fire, add the beaten yolk of one egg and one teaspoonful of lemon-juice, stirring it rapidly. Combine with the chicken which has been reheated in a double-boiler with four tablespoonfuls of the white sauce, lay on a hot, deep platter or chop plate, and surround with a ring of carefully boiled rice. Pour a little more of the sauce over it and serve, garnished with sprigs of parsley among the rice or with finely minced parsley sprinkled over the rice.

—*Good Housekeeping*

#### UXBRIDGE FRIED CHICKEN

Clean, wash, and simmer a large fowl until very tender. Let cool overnight in the broth. Next day, drain, wipe, and cut the fowl into neat servings, leaving the bone in pieces, such as the wing, side bone, second joint, etc. Sprinkle with salt, dredge with flour, and brown quickly in pork fat. Then arrange the fried chicken on a hot platter and surround with a ring of small, hot, baking-powder biscuit discs. Place a radish rose in the center of each biscuit disc, thicken some of the chicken broth, and pour around the meat, serving the remainder in a gravy boat.

—*Good Housekeeping*

## CHICKEN PIQUANT

Put two large slices of salt pork through the meat-chopper and fry in a hot skillet until the fat is fried out and the bits of pork are dry and brown. Skim out the pork and fry two minced onions in the fat until a light brown. Then remove the onions. Joint a fowl, dredge with flour and salt, and brown in the fat, turning frequently. Add 2 cups of canned tomatoes, two cloves, one teaspoonful of salt, one-fourth teaspoonful of pepper, and enough boiling water just to cover the chicken. Cover and let simmer one hour, stirring carefully that it may not stick. Then bake in a 400° F. oven for two hours or until very tender. Uncover the last half-hour of the time, that the sauce may become thick and rich. When ready to serve, remove the chicken and thicken the sauce slightly if it needs it. Pour around the chicken and garnish with parsley, tiny biscuits, or potato balls.

—*Good Housekeeping*

## SAVORY CHICKEN

Fry small individual servings of shaved ham until crisp. Place each serving of ham on a large round of toast and lay on each a neat, boneless piece of fried chicken, having the pieces of chicken and ham nearly uniform in size. Top each with a mushroom. Arrange the servings on a platter or chop plate, and just before taking to the table, put a tablespoonful of highly-seasoned tomato sauce carefully around the ham on the toast. One cupful of tomato sauce is sufficient for six servings. Garnish the dish with parsley and serve at once, very hot.

—*Good Housekeeping*

## CHICKEN MEXICAINE

Cut  $\frac{1}{2}$  cup of carrots into small pieces. Boil until tender. Simmer in 3 tablespoons of butter for ten minutes. Add  $2\frac{1}{2}$  tablespoons of flour. Reheat. Stir in 2 cups of brown stock, 2 cups of cooked chopped chicken, salt and pepper. Continue cooking until thickened and add 1 tea-

spoon of kitchen bouquet and  $\frac{1}{2}$  tablespoon of lemon juice. Turn into a platter and cover top with croutons. Decorate with parsley.

### CHICKEN PUDDING

Open a large can of chicken and cut it in dice. Butter a baking dish and put the chicken in it. Over this pour the following mixture: Beat 2 eggs slightly, add 1 teaspoonful of salt,  $\frac{1}{4}$  teaspoonful of pepper, 2 cupfuls of milk, and can of corn. Put in a pan of hot water and bake at 350° F. until set.

—*Good Housekeeping*

### SUPPER CHICKEN

One cupful or less of coarsely minced chicken, obtained after you think your chicken has all been used. One cupful of diced potato, one cupful of tiny cooked onions or peas; combine lightly, sprinkle with salt, pepper and paprika, and add enough cream sauce (or sauce made with chicken broth) to moisten well; heat carefully in the double boiler, and at serving time pour into a hot shallow dish, or cover with crumbs and dot with butter, brown quickly and serve as an escallop.

—*Good Housekeeping*

### CHICKEN LOAF

Remove meat from neck and back of carcass, adding the skin and giblets put through the food chopper to mince fine. To one and one-half cups of finely chopped chicken add

- Two grated onions
- Three pimentos chopped fine
- One-half cup finely chopped green tops of celery
- One-half teaspoon thyme
- One teaspoon pepper
- One and one-half teaspoons of salt
- One cup very thick cream sauce
- One and one-half cups cooked rice

Mix thoroughly. Now pack in a well greased and floured loaf-shape pan and bake in slow oven fifty minutes. Serve either hot or cold.

Serve hot with parsley or egg sauce.

Serve cold with tartar or mayonnaise.

### TURKEY AND OYSTERS

Mix one cup each of bits of turkey, pieces of cooked celery and oysters, crumbs and seasoning. Butter a glass baking dish, put a layer of crumbs, then oysters on which sprinkle with bits of butter, salt and pepper, then celery, and then turkey. Repeat, if size of dish allows. Cover well with dried bread crumbs, dot with butter, pour over one-fourth of a cup of hot milk and cook in a good oven about half an hour.

### CHICKEN HASH

This is a good way to use up odds and ends of chicken and cold vegetables. In the casserole, place 1 cup of cold string beans,  $\frac{1}{2}$  cup of diced celery, half a pimento, minced; 1 small onion, sliced, and  $\frac{1}{2}$  minced carrot. Add  $1\frac{1}{2}$  cups of chicken meat, cut fine, and scraps from neck, back and wings. Add a teaspoon of salt. Pour over all 1 cup of chicken broth and  $\frac{1}{2}$  cup of strained tomato. Dot with butter, cover and bake for forty minutes. Amounts may be doubled. This is a recipe for a small family.

### TURKEY FRITTERS

Pick meat from carcass. Mince very fine. Now place in bowl

Two cups flour

One teaspoon salt

One-half teaspoon pepper

Seven-eighths cup of milk

Three level teaspoons baking powder

One and one-quarter cups of the finely minced turkey or chicken meat

One tablespoon grated onion  
 Two tablespoons finely minced parsley  
 One-eighth teaspoon thyme

Beat to mix, drop by teaspoon in pan of hot fat. Cook for three minutes. Lift and drain; garnish with parsley and serve with parsley sauce.

#### DEVILED EGG AND TURKEY SALAD

Hard boil 3 eggs and remove shells. Cut in quarters, removing the yolks. Mash fine and add

One teaspoon grated onion  
 Three tablespoons finely minced parsley  
 Three tablespoons finely grated cheese  
 Three tablespoons fine breadcrumbs  
 Two tablespoons mayonnaise  
 One teaspoon salt  
 One-half teaspoon white pepper  
 One-half teaspoon paprika

Mix and form into eight balls and use one to fill each quarter of the hard-boiled egg.

Make nest lettuce and place in nest

Six pieces cold roast turkey cut in inch pieces  
 Eight pieces diced celery

Mask with mayonnaise dressing and garnish with deviled egg.

#### SCOTCH SNIPE

Cut leftover chicken or turkey in pieces of suitable size. Now place in soup plate

Three tablespoons mayonnaise or cooked salad dressing  
 One teaspoon grated onion  
 Two teaspoons finely minced parsley  
 Two tablespoons grated cheese  
 Two tablespoons catchup

Beat to mix and then dip in the prepared cuts. Roll lightly in flour. Now dip in beaten egg and milk and roll in fine breadcrumbs. Fry golden brown in smoking hot fat. Serve with mashed potatoes.

### TURKEY A LA KING

Place in saucepan

Two cups of milk  
Seven level tablespoons flour  
One teaspoon salt  
One-half teaspoon white pepper  
One-half teaspoon grated onion

Stir to dissolve and bring to a boil. Cook slowly for five minutes. Now add

Two cups of turkey meat cut in inch pieces  
Four pimentos in bits  
Juice of  $\frac{1}{2}$  lemon

Stir to blend and cook slowly until mixture is hot. Serve on toast.

## *Poultry Dressings*

### WALNUT POULTRY DRESSING

#### Giblets

- 1 loaf stale bread
- 1 large onion, chopped fine
- 1 cup celery, chopped fine
- 1 cup walnut meats, chopped fine
- 1 tablespoon prepared poultry seasoning
- Salt and pepper

Cook giblets until tender and chop fine. Break bread into small pieces. Add giblets and other ingredients in order given. Moisten with liquid in which giblets were cooked, being careful not to get too moist, as dressing is better if a little dry. Stuff fowl with dressing and roast in the usual manner.

### CREOLE STUFFING FOR TURKEY

Four squares corn bread, 2 cups of cold boiled rice, 1 large onion, chopped fine; 2 tablespoons of chopped parsley, 2 tablespoons of chopped celery leaves, 1 teaspoon of salt, 1 saltspoon of white pepper, 1 pint oysters, 1 pint water, 2 tablespoons of flour, 2 tablespoons of butter.

Boil the giblets in water until tender enough to chop. Brown onion in butter. Mash corn bread, mix with rice, add onion, giblets and gravy, all seasonings and then the oysters which have been chopped. The stuffing should be quite moist. Thoroughly stuff the turkey, rub with flour, salt and pepper and put in a hot oven. Baste with hot water, gradually adding enough for sufficient gravy. If you have more stuffing than your turkey will hold, bake it in a baking dish.



## *Puddings*

### DATE PUDDING

One cup of milk, 1 cup of bread crumbs, 1 cup of dates chopped fine, 1 cup of sugar, 1 egg, butter the size of an egg, 1 teaspoon of baking powder, 1 cup of nut meats. Bake 30 minutes.

### DATE CRUMBLES

- 2 eggs well beaten
- 1 cupful of sugar
- 2 teaspoonfuls baking powder
- 1 tablespoonful flour
- 1 cupful of chopped walnuts
- 1 cupful dates, cut small

Mix all well together and spread on two greased pie tins. Bake in a slow oven three-quarters of an hour. Crumble and serve in tall glasses topped with whipped cream or mix with whipped cream and serve.

—*Good Housekeeping*

### DATE SPONGE

- 1 cupful stoned and chopped dates
- $\frac{1}{2}$  cupful flour
- $\frac{1}{2}$  cupful sugar
- $1\frac{1}{2}$  cupfuls milk
- 1 tablespoonful butter
- 3 eggs
- 1 teaspoonful vanilla

Scald the milk, mix together flour and sugar and add the milk gradually, stirring until smooth and thick. Cook over hot water for ten minutes, beat in the butter and cool. Add the egg yolks well beaten, the dates and flavoring, and fold in the whites whipped stiff. Turn into a buttered pudding dish, set in a pan of hot water, and bake for half an hour. Serve cold with hot lemon sauce.

—*Good Housekeeping*

## MARSHMALLOW CARAMEL PUDDING

- 1 thick slice bread
- $\frac{1}{2}$  cupful sugar
- 1 pint scalded milk
- 2 eggs
- 1 tablespoonful butter
- 1 teaspoonful vanilla
- Halved marshmallows

The bread should be at least 24 hours old, and should be cut three and a half inches long, two and a half inches wide, and an inch thick. Soak it in water to cover till very soft. In the meantime, melt two tablespoonfuls of the sugar until caramelized, add the milk and butter, and cook gently till the caramel dissolves. Press the water from the bread and squeeze as dry as possible, add it to the milk and beat well. Stir in the eggs, well beaten; add the rest of the sugar and the vanilla. Pour into a buttered baking dish and bake in a very slow oven for  $\frac{3}{4}$  hour. When done cover the top with halved marshmallows and brown slightly under a quick heat. Serve hot with cream or coffee, flavored hard sauce, or cold with cream.

—*Good Housekeeping*

## SURPRISE PUDDING

Whip one pint of cream and add to it  $\frac{1}{2}$  cupful cooked rice, two tablespoonfuls granulated gelatin which has been soaked in  $\frac{1}{4}$  cupful of water for five minutes, and 1 teaspoonful of vanilla. Fold in carefully and then add 1 cupful of chopped walnuts,  $\frac{1}{2}$  cupful of chopped figs, and  $\frac{1}{4}$  cupful of chopped preserved candied ginger. Pour into a cold wet mold, chill and serve very cold.

—*Good Housekeeping*

## BUTTER SCOTCH PUDDING

- 1 cupful brown sugar
- 2 tablespoonfuls butter
- 2 cupfuls hot milk

## P U D D I N G S

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2 tablespoonfuls powdered sugar  
1 inch thick slice of stale bread  
2 eggs  
 $\frac{1}{4}$  teaspoonful salt  
    Juice of  $\frac{1}{2}$  lemon  
1 scant teaspoonful vanilla

Melt the brown sugar and the butter over the fire and cook till a dark brown, but not burned. Then pour over the mixture the hot milk and simmer for ten minutes. Meantime soak the bread in cold water till very soft, press all the water from it and crumble into tiny bits. Pour the milk, sugar and butter mixture over the bread and beat in the yolks of the eggs, the salt and the vanilla. Pour into a buttered baking dish and bake in a pan of water for 45 minutes. Beat the whites of the eggs stiff and then add the powdered sugar and the lemon juice, beat again. Spread over the pudding and brown slightly in a cool oven. Serve warm or cold.

—*Good Housekeeping*

## *Salads*

### MAYONNAISE SALAD DRESSING

Have all ingredients cold. Beat whole egg lightly with Dover egg beater; pour in Mazola oil, continuing beating, and adding oil until dressing is light and fluffy but stiff enough to stand alone. Add salt, lemon juice and paprika to taste. One egg will take up between one-half and three-fourths quart of oil. This dressing will keep a week in the refrigerator if tightly covered in a glass jar, and can be made in a very few minutes.

### LUNCHEON SALAD

- 1 envelope gelatin
- 1 cup cold water
- 1½ cups boiling water
- ½ cup lemon juice
- 1 cup celery, cut in small pieces
- 3 tart apples
- ½ cup nut meats
- ½ cup sugar

Soak gelatin in cold water five minutes, and dissolve in boiling water. Add lemon juice and sugar. When mixture begins to stiffen, add apples, sliced in small pieces, chopped celery and broken nut meats. Turn into mold, first dipped in cold water, and chill. Accompany with mayonnaise dressing. This mixture may be served in cases made from bright red apples.

### MOLDED FRUIT SALAD

Prepare one cup of lemon jelly. Now while the jelly is cooling, pare and dice

- One apple
- One orange
- One banana
- One-half cup of cocoanut
- Pulp of one grapefruit

Add

- One-third portion of Caledonian cream

and pack in a mold, first rinsing the mold with cold water. Now pour over the prepared fruit the gelatin. Just as it is beginning to form, set away to mold. To serve, unmold, cut in slices and serve on crisp lettuce, garnished with the balance of the Caledonian cream. Garnish with segment of orange.

#### PINEAPPLE JELLY SALAD

- 1 $\frac{1}{4}$  cupful pineapple juice
- 1 tablespoonful granulated gelatin
- 2 tablespoonfuls cold water
- $\frac{1}{2}$  small cream cheese
- 2 bananas
- 18 dates (or raisins)
- Lettuce
- $\frac{1}{2}$  cupful mayonnaise dressing
- 1 teaspoonful lemon juice

The pineapple juice should be that left from a can of sliced pineapple. Bring the juice to a boil and pour it over the gelatin which has been soaked in the cold water. Add the lemon juice and pour it into a flat wet mold so that the mixture will be about an inch thick. A bread pan is good for this purpose. When firmly jellied, cut in cubes and combine with the bananas diced and the dates filled with the cream cheese and each cut in three pieces. Large raisins may be used in place of the dates. Arrange on nests of lettuce and serve with the mayonnaise dressing.

—*Good Housekeeping*

#### PINEAPPLE AND PISTACHIO SALAD

- Sliced pineapple
- $\frac{1}{2}$  cup chopped pistachio nuts
- White mayonnaise
- Lettuce leaves
- Celery

Arrange lettuce leaves on individual salad-plates and on this place a ring of pineapple. Cut the well-blanchd celery in small pieces and sprinkle with lemon-juice and let

stand until chilled. Mix the pistachio nuts that have been blanched and pounded to a paste or chopped fine into the mayonnaise. Fill the hole in the pineapple ring with the chopped celery; cover with the mayonnaise-nut mixture. Garnish with halved pistachio nuts.

#### CONCORDIA PINEAPPLE SALAD

Lay slices of canned Hawaiian pineapple on crisp lettuce on the required number of individual salad plates. Fill the cavity of each slice of pineapple with finely diced cucumber moistened with highly seasoned mayonnaise in the proportion of one cupful of diced cucumber to one-fourth cupful of mayonnaise. Cross two narrow strips of red or green sweet pepper over the center of each slice of pineapple. Serve with more mayonnaise dressing.

—*Good Housekeeping*

#### BANANA AND MINT SALAD

- 6 small bananas
- 1 tablespoonful lemon juice
- Lettuce
- $\frac{1}{2}$  cupful mayonnaise dressing
- 2 tablespoonfuls chopped mint
- $\frac{1}{4}$  cupful chopped nuts

Remove the skins from the bananas and cut them in halves, lengthwise. Place them on beds of crisp lettuce and sprinkle with a few drops of lemon juice and the chopped mint. Garnish with the mayonnaise or other preferred salad dressing with which the nuts have been mixed.

#### LAMB ASPIC SALAD

- 1 cup cooked lamb
- 1 teaspoon mint juice
- 1 pint aspic
- 1 cup mayonnaise
- $\frac{1}{2}$  cup cooked peas
- 1 cucumber
- Lettuce and olives

The aspic may be made by the addition of gelatin to any clear meat stock. A tablespoon of gelatin to a pint of stock ought to make a firm enough jelly to slice down nicely. This aspic should be well seasoned. Cut the cucumber up into cubes and add the cooked lamb; when the aspic begins to jelly, stir in the vegetables and mayonnaise, and pour into square or brick mold. If preferred, the mayonnaise may be added to the vegetables and the meat to the aspic, and the two arranged in alternate layers in the mold, with the aspic on top and bottom.

—*Good Housekeeping*

### MEAT SALAD

Soak  $\frac{1}{2}$  envelope gelatin in  $\frac{1}{4}$  cup cold water ten minutes. Take one cup of any left-over stock, bouillon or diluted gravy, bring to the boiling point and add dissolved gelatin. Pour in square mold, and when mixture begins to stiffen, add one cup of any cold chopped meat at hand (veal, ham, beef, or chicken seasoned well). Also mold in a little red or green pepper, celery, onion if desired, or parsley. Chill and cut in slices for serving.

### SWEETBREAD SALAD

Prepare two pairs of sweetbreads and parboil in salted, slightly acidulated (use vinegar) water for twenty minutes. Then drain, plunge in cold water and again drain. Chill on the ice, remove any membrane and cut in dice. Add half as many cooked mushroom caps as you have sweetbreads, and for 2 cups of the combined mixture add 3 tablespoons of cress and  $\frac{1}{2}$  cup of chopped celery. Dust lightly with salt and paprika, moisten with a mayonnaise dressing and heap in a mound on a salad platter. Surround with a border of heart lettuce leaves and garnish with sliced stuffed olives and cooked asparagus tips.

### SALAD VICTORIA

- 1 $\frac{1}{2}$  cupfuls diced chicken
- 3 small tomatoes
- 1 cupful cooked string-beans

- $\frac{1}{2}$  cupful cold, boiled rice
- $1\frac{1}{4}$  teaspoonfuls salt
- $\frac{1}{8}$  teaspoonful pepper
- 1 tablespoonful tarragon vinegar
- 3 tablespoonfuls salad oil
- Lettuce
- Mayonnaise

Peel the tomatoes and cut in small cubes; also cut the string-beans very small. Mix the chicken, vegetables, and rice together and add the seasonings, vinegar, and oil. Chill thoroughly and arrange in neat mounds on nests of crisp lettuce. Pass mayonnaise dressing in a separate bowl.

—*Good Housekeeping*

#### MOLDED EGG SALAD

- 6 eggs
- $\frac{1}{2}$  teaspoonful salt
- $\frac{1}{8}$  teaspoonful pepper
- Lettuce
- $\frac{2}{3}$  cupful mayonnaise dressing
- 3 large tomatoes

Hard-cook the eggs. Cool them slightly, and while still warm, shell them and force through a potato-ricer. Add the salt and pepper and pack the riced egg down firmly into two glasses. Chill thoroughly and remove from the glasses by running a knife or spatula around the edge. It will then be possible to cut the egg into neat slices. Peel and chill the tomatoes and cut into thick slices. Lay one of these on a nest of lettuce and place a slice of egg on top. Pour a large spoonful of mayonnaise over all and serve. This amount will serve eight people.

—*Good Housekeeping*

#### A HEARTY SALAD

A good salad is made with cup of chopped celery cut in small dice, 1 cup of cooked green peas and  $\frac{2}{3}$  of a cup of finely diced cooked ham. Mix this with a good French dress-



ing and press into small molds or after dinner coffee cups and set in the icebox to chill. Unmold on crisp lettuce leaves and garnish each salad with a small diamond shaped piece of green pepper.

#### MARSHMALLOW SALAD

After peeling and removing the white skin from two grapefruit, arrange them on crisp lettuce leaves. Cut one dozen fresh marshmallows into small pieces and marinate five minutes in French dressing. Drain and put them over the grapefruit, heaping a little mayonnaise on top of each portion. Garnish with a little chopped red pepper. This salad is also delicious when made with pineapple instead of grapefruit.

#### MALAGA SALAD WITH PINEAPPLE DRESSING

This requires fresh or canned pears, one-half for each serving, with a cupful of Malaga grapes to three servings. Place halves of pears, cored and with the cavity uppermost, in nests of lettuce, fill with the halved and seeded grapes and pour pineapple dressing over them.

For the latter, melt a generous tablespoonful of butter with a scant tablespoonful of flour, and cook until smooth, pour a cupful of canned pineapple juice over the mixture and stir till thick; add two tablespoonfuls of sugar, the well-beaten yolk of one egg, a tablespoonful of lemon juice and a dash of paprika. Cook a moment, then remove from the fire and pour over the stiffly beaten white of the egg. Cool and fold in a cupful of whipped cream.

#### JANE'S ORANGE JELLY SALAD

Prepare one quart of orange jelly, using one cupful of cold water, two cupfuls of hot water, one-half cupful of orange juice, the juice of one lemon, one-half cupful of sugar, and two tablespoonfuls of granulated gelatin. Fill a ring mold half full of this mixture and let stand in the refrigerator until it begins to thicken. Meanwhile, soften a small package of cream or Neufchatel cheese with a little cream

or top milk and form into tiny balls. When the jelly in the mold has begun to set, arrange these balls of cheese at regular intervals in the mold. Add the rest of the gelatin mixture and set on the ice until perfectly stiff. When ready to use, unmold on a bed of lettuce. Fill the center and garnish the outside of the mold with white California cherries, the pits of which have been removed and replaced with filberts or hazel nuts. Dress with mayonnaise and serve at once, very cold, with browned crackers.

#### MARGARET'S SALAD MOUSSE

Combine lightly one cupful of stiff mayonnaise and three cupfuls of stiffly whipped cream. Dissolve one teaspoonful of granulated gelatin in two tablespoonfuls of boiling water and stir carefully. Add this to the mayonnaise together with one and one-half cupfuls of mixed fruit cut in dice; pineapple, oranges, pitted cherries, and strawberries suggest a possible combination. Pack the mixture solidly in a well-chilled mold which should be covered with buttered paper, buttered side up, and the cover to the mold. Bury the mold in cracked ice and salt, using one part of salt to four parts of ice, and allow to stand for four hours. Unmold on crisp lettuce leaves and serve with mayonnaise and browned crackers.

—*Good Housekeeping*

#### MOLDED SPINACH SALAD

Cook spinach in its own juices until tender and rub through a coarse colander or chop fine. To two cupfuls add one teaspoonful of salt, one-eighth teaspoonful of pepper, and one-fourth teaspoonful of sugar; press it into oiled individual molds and set in a cold place to chill. When required, unmold on white lettuce leaves on which have been laid rounds—a little larger in diameter than the molds of spinach—cut from slices of cold tongue or ham. Prepare a dressing of thick mayonnaise with which has been mixed at the last moment a small proportion of drained piccalilli or a tablespoonful each of chopped olives and whole capers.

Top each mold with a teaspoonful of the dressing and use more as a garnish.

—*Good Housekeeping*

### VEGETABLE PEONIES

Select six medium and uniform-sized beets and cook until tender. Slip off the skins, hollow out to form cups, and with a sharp knife cut out V's so as to leave the rest in petals. Brush the hollowed-out beets with three tablespoonfuls of melted butter to which one-half teaspoonful of salt, one teaspoonful of vinegar, and one teaspoonful of sugar have been added. Then fill the cups with buttered and highly-seasoned, cooked, diced carrots, about two cupfuls being sufficient. Place in a hot oven to heat thoroughly and serve. Cold cooked peas, potatoes, or salmon and potato salad may be used instead of the carrots, if the combination is to be used as a cold salad. Use dressing liberally and place on crisp lettuce.

—*Good Housekeeping*

### CANDLESTICK SALAD

- 6 slices pineapple
- 3 bananas
- 1 green pepper
- 6 Maraschino cherries
- Cocoanut

For each serving, place one slice of pineapple, as the base of the candlestick on a leaf of lettuce. Insert one-half a banana cut crosswise in the cavity of the slice of pineapple, in an upright position. In the side of the banana stick a curved strip of green pepper cut about one-eighth of an inch wide to simulate the handle, and on top of the banana place a Maraschino cherry or a strawberry, when in season, keeping it in position with a toothpick. Stick a bit of shredded cocoanut in the cherry for a wick. Surround the lettuce leaf at the base of the candlestick with fruit salad dressing.

—*Good Housekeeping*

DATE SALAD

- 1 cupful dates
- $\frac{1}{3}$  cupful ground American cheese
- 3 tablespoonfuls ground walnut meats
- 1 cupful diced celery
- 1 cupful diced apples
- 1 tablespoonful lemon juice

Mix together the cheese and nuts, and stuff the dates allowing them to stand several hours. Then slice them; sprinkle the apples with lemon juice as soon as cut, add the dates with the celery and mix all thoroughly with boiled salad dressing to which has been added an equal quantity of sweet or sour whipped cream.

—*Good Housekeeping*

BUTTERFLY SALAD (INDIVIDUAL)

- 1 slice canned pineapple
- 1 slice orange
- 1 slice apple, unpared
- $\frac{1}{2}$  Malaga or Tokay grapes
- Strips of pimento
- Chopped nuts

Cut the pineapple slice in half and place the round edges together on the plate on which it is to be served. Over this fit the slice of apple, with the core removed but the skin left on. On top of this fit the orange slice, which has been allowed to stand with a little sugar, for at least fifteen minutes. Form the butterfly's body from the grape and a strip of pimento and the feelers of pimento. Garnish with lettuce and sprinkle with nut meats if desired.

—*Good Housekeeping*

CALIFORNIA SALAD

Use the large white California grape and the deeper-hued Tokay, with an equal quantity of orange pulp. Wash, drain and halve the grapes and remove the seeds; divide the

oranges into sections, and carefully cut each section in halves crosswise. Mix the fruits and serve in lettuce hearts with lemon French dressing, to which two tablespoonfuls of grated Roquefort cheese have been added, also plenty of paprika.

—*Good Housekeeping*

#### PEACH AND PECAN SALAD

Pare and halve large, firm freestone peaches and remove their pits; place each half on a plate covered with white inside leaves of head lettuce and fill the cavities with whipped cream dressing to which a few coarsely chopped pecans have been added. Top with a star of pimento and serve ice cold.

—*Good Housekeeping*

#### CALIFORNIA WALDORF SALAD

Simmer or steam one-half cupful of medium-sized prunes until just tender. Cool, remove the pits, and cut into small pieces. Pare and core three medium-sized apples and cut into small cubes. Combine the prunes and apples and add one-fourth cupful of chopped walnut meats and one-half cupful of seedless raisins. Mix together six tablespoonfuls of French dressing and three tablespoonfuls of currant jelly and beat well. Then combine the apples, walnuts, prunes, raisins, and the dressing and serve on crisp lettuce leaves.

—*Good Housekeeping*

#### ALLIGATOR PEARS DE LUXE

Cut each pear in halves, remove the seed, and pour into each cavity two tablespoonfuls of a dressing made as follows: Over a small piece of ice in a bowl pour one-half cupful of salad oil. Add two tablespoonfuls of wine vinegar, one and one-half teaspoonfuls of Worcestershire sauce, three-eighths teaspoonful of salt, one-fourth teaspoonful of paprika, and one-eighth teaspoonful of pepper. Beat with a fork until smooth and thick. See that the fruit and all the ingredients are ice-cold.

—*Good Housekeeping*

### STRAWBERRY SALAD

Use  $\frac{1}{2}$  box of strawberries  
 Dice 2 bananas  
 One large apple, diced  
 Juice of 1 orange

Allow to blend and then turn on crisp leaves of lettuce and serve with whipped cream and marshmallow dressing.

### WHIPPED CREAM AND MARSHMALLOW DRESSING

Whip  $\frac{1}{2}$  cup of cream and add:  
 Two tablespoons of sugar  
 Four tablespoons of marshmallow whip  
 One tablespoon of lemon juice

Beat well to blend.

### JELLIED STRAWBERRY SALAD

One and one-half cups halved strawberries, 1 cup boiling water,  $\frac{1}{2}$  cup sugar, juice 1 lemon, 1 tablespoon gelatin, softened in 2 tablespoons cold water, lettuce, mayonnaise or whipped cream, salad dressing.

Let the gelatin stand in the cold water for five minutes. Then add it with the sugar to the boiling water. Stir in the lemon juice and then set the mixture aside until it begins to stiffen. Stir in the strawberries. Transfer to small molds which have been lightly rubbed with salad oil, and when stiff, unmold on individual plates and for serving garnish with lettuce and mayonnaise. This salad is particularly delicious when accompanied with tiny balls of cream cheese.

### FROZEN FRUIT SALAD

Take equal portions of bananas, peaches, white grapes, halved and seeded, and pineapple, with a few blanched and shredded almonds. The larger fruits should be diced, mixed with the nuts and grapes, and then moistened with the dressing to be presently described. Mix gently, then place the salad in the can of the ice-cream freezer and pack in ice

120

and salt and leave to freeze without turning and without the dasher or crank. The salad must not become solid, but should be served while in the frappé stage. It may be arranged on lettuce leaves or in the halves of chilled cantaloupes. Garnish with strips of Maraschino cherries or with whole raspberries.

The meringue dressing for this salad is made by cooking to a thick sirup one cupful of sugar and one-half cupful of water; when the mixture threads, pour it slowly over the beaten yolks of two eggs, beating all the time; then whip in the stiffly beaten whites of the eggs. Cook the dressing for two or three minutes; finally add the juice of one lemon and chill the dressing thoroughly.

#### FLORA SALAD

Flora salad is made of equal quantities of diced ripe or canned pineapple, halved and seeded white grapes and quartered marshmallows. Mix together and moisten with a very little meringue dressing, pile on large nasturtium leaves and top each serving with a deep-hued nasturtium. Pass additional dressing with the salad, and tiny salt wafers spread with pimento cheese.

#### TUTTI-FRUTTI SALAD

Cherries, pineapple and oranges are used in equal parts, with a few dates and large seeded raisins. Pit the cherries and dice the pineapple and oranges, sprinkle with sugar and chill for an hour; then mix with the dates and raisins, add half a cupful of chopped English walnuts, and moisten well with whipped cream or meringue dressing.

#### WHIPPED CREAM SALAD DRESSING

Whipped cream salad dressing may be prepared in quantities to last for several weeks. Beat two eggs to a foam and to them add four tablespoonfuls of sugar, one scant tablespoonful of mustard, four of vinegar, a teaspoonful of salt and half a teaspoonful of paprika. Cook these ingre-

dients over hot water until quite thick, then set away to cool. Two heaping tablespoonfuls thoroughly beaten with cupful of whipped cream will serve five or six.

### TOMATO WITH PINEAPPLE

Small, round, red tomatoes are scalded, pared and chilled, and hollowed like cups. Then the ripe pineapple is diced and mixed with a few walnut meats chopped, and a lemon French dressing. The tomatoes are sprinkled lightly with salt on the inside, then filled with the fruit and nut mixture, placed on cress-wreathed plates and served ice cold.

### TOMATO AND CABBAGE SALAD

- 1 small, firm head cabbage
- 3 medium-sized tomatoes
- Lettuce
- 1 finely chopped onion
- 1 medium-sized cucumber
- 1 small green pepper
- Salad dressing

Shred the cabbage finely and add to it the onion and one-half the green pepper chopped, and one-half of the cucumber diced. Mix well with either French dressing or boiled salad dressing, as preferred. Whichever is used, be sure that it is well seasoned. Peel the tomatoes and cut them in eighths. Pile the cabbage mixture in a salad bowl on leaves of lettuce and garnish with the tomatoes, the rest of the cucumber sliced, and the rest of the pepper cut in strips.

—*Good Housekeeping*

### A TOMATO SALAD

*Plenty for six servings*

Soak  $\frac{1}{2}$  envelope gelatin in  $\frac{1}{2}$  cup cold water ten minutes. Take  $1\frac{1}{2}$  cups of any left-over tomato stew or soup, bring to the boiling point and add dissolved gelatin. Season well. A little chopped onion, pepper or celery may be

122



added for flavor. Strain, turn into mold and chill. Cut in thin slices and serve on lettuce leaves with mayonnaise, or mold in individual cups. If any hard boiled eggs are at hand, place in bottom of small cups and fill with the tomato mixture. Or the tomato jelly may be molded in a thin sheet, cut in squares, spread with cream cheese and put together sandwich fashion.

#### GRAPEFRUIT AND TOMATO SALAD

Remove the tops from firm tomatoes and scoop out all the pulp. Mix the tomato pulp with the pulp of two grapefruits, one stalk of diced celery, and one chopped pimento. Fill the tomato shells with the mixture, garnish with nutmeats, and serve with mayonnaise dressing.

#### SALAD PIQUANT

- 1 small head lettuce
- 1 medium-sized cucumber
- 4 tablespoonfuls cream
- $\frac{1}{8}$  teaspoonful white pepper
- 1 package cream cheese (3 ounces)
- $\frac{1}{2}$  teaspoonful salt
- 2 tablespoonfuls lemon juice
- 1 teaspoonful powdered sugar
- 6 kumquats
- $\frac{1}{4}$  teaspoonful paprika

Slice the cucumber thinly and cover with cold, salted water. Let stand in a cold place an hour. Drain and dry thoroughly. Thin the cream cheese with the cream; add the salt, white pepper, paprika, powdered sugar, and lemon juice. Arrange the lettuce leaves on salad plates, put the cucumber slices into the cheese dressing, and apportion to each plate, spreading well over the lettuce nests. Then cut the kumquats in very thin slices and scatter them over the salad, allowing one for each serving. Served as a dinner salad with the meat course, or alone with crisp crackers, or with cold meats for luncheon, it is a cool, satisfying, and extremely decorative salad. Do not add any further dressing.

—*Good Housekeeping*

## MOLDED BEET SALAD

To two cupfuls tiny boiled beets, add 2 tablespoonfuls vinegar, 1 teaspoonful salt, 1 teaspoonful sugar, 2 tablespoonfuls grated horseradish and  $\frac{2}{3}$  cupful of hot water. Heat thoroughly, and then add  $1\frac{1}{2}$  tablespoonfuls granulated gelatin, which has been softened in  $\frac{1}{4}$  cupful of cold water. Set away to chill, cut in cubes and serve on lettuce with mayonnaise.

## PECAN SALAD

Soak 1 tablespoonful granulated gelatin in cold water for five minutes and dissolve it with 4 tablespoonfuls of sugar in 1 cupful of boiling water. Add  $\frac{3}{4}$  cupful of grapefruit juice, fill individual molds half full, place on top a layer of sliced olives with a whole pecan meat in the center. Let stand until firm. Over this pour more of the jelly mixture which has begun to set and  $\frac{1}{2}$  cupful of diced celery on top. Let harden, and turn out on beds of lettuce.

## BANANA AND CELERY SALAD

- 6 small bananas
- 6 tablespoonfuls peanut butter
- 6 pieces celery

Stuff the celery with the peanut butter and then cut into small pieces. Arrange on beds of lettuce with the bananas either sliced or diced. Serve with mayonnaise dressing.

—*Good Housekeeping*

## PRUNE SALAD

Soak 1 cupful of cleaned prunes in 3 cupfuls of cold water overnight. Then cook in the same water slowly for 10 minutes. Drain and carefully remove the pits from the prunes. Measure  $\frac{1}{2}$  cupful of walnut meat halves and stuff the prunes placing 1 walnut meat half in each prune. Finally chop the remainder of the walnuts and roll the prunes in them. Arrange on lettuce, sprinkle with  $\frac{1}{2}$  cupful of grated cheese and top with mayonnaise dressing.

—*Good Housekeeping*

PRUNES A LA BRUSSEL

Soak and steam large California prunes till tender, but in no sense mushy. Then chill them and remove the pits from a slit cut across one end, taking great care not to break the prunes during this operation. Chop a few stalks of celery very fine, then place in iced lemon water to blanch and chill. Dry the celery well, mix it with a few pecan meats chopped fine, moisten with French dressing to which a few grains of cayenne have been added, and fill the prunes with the mixture. Serve standing upright with a fleck of pimento on the top for garnish.

—*Good Housekeeping*

CHEESE BALLS AND WATERCRESS

- 2 cupfuls cottage cheese
- $\frac{1}{3}$  cupful chopped nuts
- $\frac{1}{2}$  cupful tomato catchup
- $1\frac{1}{2}$  teaspoonfuls salt
- $\frac{1}{2}$  teaspoonful paprika
- 1 bunch watercress
- $\frac{1}{2}$  cupful mayonnaise dressing

The cottage cheese should be very dry and unsalted. Mix it with the catchup, salt, paprika, and chopped nuts. Chill thoroughly and form into small balls. Place three or four balls on a bed of crisp watercress and serve ice-cold with the mayonnaise dressing. This recipe will serve eight.

SPINACH SALAD

- 2 pounds spinach
- 1 small onion
- $\frac{3}{4}$  cupful finely cut celery
- $\frac{1}{4}$  cupful French dressing
- Lettuce
- 2 hard-cooked eggs
- Salt

Wash the spinach very thoroughly and cook in its own juices with one teaspoonful of salt until tender. Drain and

chop. Chill and add the onion finely chopped and the celery. Moisten with the French dressing which has been highly seasoned. Place in individual molds, chill thoroughly and turn out on lettuce leaves. Garnish with the hard-cooked eggs cut in eighths lengthwise.

—*Good Housekeeping*

#### EGG AND SPINACH SALAD

- 4 hard-boiled eggs
- 1 teaspoon gelatin
- 1 cup good stock
- 1 pint cooked spinach
- Salt and pepper

Slice the eggs. Soak the gelatin in a little cold water and stir into the hot soup stock, season well with salt and pepper. Chop up the stewed spinach, and stir into the aspic when it begins to jelly. Pour some of this into a mold, then add a layer of eggs, then another layer of the spinach, and repeat, having the last layer of the spinach aspic. Chill and slice down and serve as a luncheon dish, or with mayonnaise as a salad.

#### OLIVE AND EGG SALAD

One cup diced and stoned green olives, 1 cup diced celery, 1 teaspoon onion juice, 1 teaspoon chopped parsley, 2 tablespoons French dressing, 4 hard cooked eggs, 1 teaspoon chopped capers or chopped pickles, salt and pepper, lettuce, boiled salad dressing.

Combine the olives, celery and onion juice with a measure of French dressing. Hard cook the eggs; cut them into halves crosswise, mash the yolks and season with salt, pepper and the chopped capers or pickles. Divide the olives in five mounds of lettuce leaves, refill the cavities in the whites of the eggs with the seasoned yolks; place half an egg on top of each mound of olives and serve with boiled salad dressing passed in a separate dish.

## AMERICAN BEAUTY SALAD

- 5 medium-sized beets
- $\frac{1}{2}$  pound cottage cheese
- 2 tablespoonfuls cream
- Lettuce
- Salt
- $\frac{1}{8}$  teaspoonful white pepper
- $\frac{1}{4}$  teaspoonful paprika
- Mayonnaise dressing

Wash the beets and boil until tender. Remove skins and chill. Scoop out the center. Season the cottage cheese with the pepper and paprika and add salt if not already salted sufficiently. Moisten with the cream. Fill the beets with this mixture. Garnish with bits of beet taken from the center, and place on beds of crisp lettuce. Serve with mayonnaise dressing.

—*Good Housekeeping*

## LETTUCE ROLLS

- 1 head lettuce
- 1 cupful cottage cheese
- $\frac{1}{2}$  cupful seedless raisins
- $\frac{1}{2}$  cupful chopped walnut meats
- $\frac{1}{2}$  cupful mayonnaise
- Salt

Mix together the cottage cheese, raisins and nuts. Add the mayonnaise and blend thoroughly. Add salt, if needed. Use the larger leaves of crisp lettuce; spread them with the cheese mixture and roll up like a jelly roll. This recipe will make about twelve rolls. In season tie each roll with a long-stemmed nasturtium. Place two rolls on each salad plate with the flowers on top and some of the tiny leaves of lettuce between. Clover blossoms may also be used, but the rolls will stay together without any tying. In the latter case arrange a strip of pimento around each roll. Little wooden toothpicks may be used to fasten the rolls, if desired.

—*Good Housekeeping*

## PEPPER SALADS

I. Mix  $\frac{1}{2}$  cup minced nuts, a 10-cent cream cheese and a tablespoon of butter. Fill the pepper shell. Cut thin slices with a sharp knife. You will have a green clove-shaped rim with a cheese center. Place on a lettuce bed and dress with mayonnaise.

II. Arrange a bed of lettuce leaves. Make small cheese balls and heap in center. Ring this with shredded green peppers. Around this arrange a row of cheese balls and on the outside another ring of peppers. Use a thick French dressing with this salad.

## *Sandwiches*

### CREAM CHICKEN SANDWICHES

Melt three tablespoonfuls of butter, blend in three tablespoonfuls of flour and gradually blend in one cooked white onion pressed through a sieve and one cupful of rich milk. Cook until thick, stirring constantly, and add three-quarters of a cupful of the chopped chicken and one-quarter of a cupful of minced celery. Remove from the fire, fold in the stiffly whipped whites of two eggs and flavor with lemon juice, salt and white pepper to taste. Turn into an oblong mold that has been rinsed with cold water and let stand for 12 hours in the ice chest. Turn out, cut in slices and use the filling with a bit of chickory or romaine between alternate slices of buttered white and graham bread. Small pointed dinner rolls or baking powder biscuits, split open and buttered, may be substituted for the bread.

### CLUB SANDWICHES OF TEAROOM FAME

For each sandwich, toast two slices of bread carefully, and spread with butter. On one slice of toast lay crisp, fresh lettuce, then a layer of ripe tomatoes, a layer of sliced chicken, and another layer of lettuce. Cover with a rich salad dressing; top with two or three crisp bacon curls, and cover with the other slice of toast.

### CHEESE CLUB SANDWICHES

These may be made from any preferred variety of cheese. For the filling for an individual sandwich use two slices of peeled chilled tomato, one thin slice of cheese, a lettuce leaf dipped in mayonnaise dressing, two rashers of broiled bacon and a teaspoonful of shredded cabbage. Arrange between buttered slices of rye bread.

### BAKED BEAN SANDWICHES

For an individual sandwich, toast and butter two slices of Boston brown bread and use as the filling two

slices of peeled chilled tomato, a generous layer of cold baked beans, two slices of broiled bacon, a lettuce leaf dipped in Russian dressing and a quarter of a tablespoonful of grated Bermuda onion. Serve the toast hot and the filling icy cold.

#### WALNUT ROULETTES

Cut 8 thin slices of very fresh bread and remove crusts. Cream 4 tablespoons butter, add  $\frac{1}{2}$  cup chopped walnut meats and salt to taste. Spread on bread and roll into cylinders.

#### SCOTCH WOODCOCK

Rub two hard boiled eggs through a sieve into a bowl and add:

- One-half cup of grated cheese
- One-half cup of finely minced parsley
- One teaspoon of grated onion
- Four tablespoons of mayonnaise
- One-half teaspoon of salt
- One-fourth teaspoon of pepper

Mix and then spread one-half inch thick for sandwich filling.

#### ALL FRUIT FILLING

Put through the food chopper:

- Four ounces of prunes, with stones removed.
- Two ounces of apricots
- One-half package of seeded raisins
- One cup of nuts

Then add three tablespoons of honey to make smooth.

#### BROWN BREAD SANDWICHES

One slice of Boston brown bread for each guest; spread with favorite soft cheese leaving rim on outside of brown bread, in center place round slice of dill pickle topped with pimento; this may be garnished with capers or truffles; serve on lettuce. Other attractive open sandwiches are fresh tomato and goose liver or chicken sandwich.



SANDWICH DELIGHT

Twelve slices graham bread, 2 packages of cream cheese, 1 cup thick strawberry jam,  $\frac{1}{4}$  cup milk. Spread bread, butter on one side, cream cheese mixed with milk and salt on the other. Spread cheese with strawberry jam and top with other slice of bread.

WALNUT AND OLIVE SANDWICH FILLING

Mix equal parts of walnut meats and ripe olives chopped fine, with enough mayonnaise to spread. Sandwich filling: One-half cup walnut meats chopped fine,  $\frac{1}{2}$  cup sharp Eastern cheese, grated;  $\frac{1}{4}$  teaspoon salt,  $\frac{1}{2}$  teaspoon dry mustard,  $\frac{1}{3}$  teaspoon paprika. Mix with enough mayonnaise to spread.

FRUIT SANDWICH FILLING

Place through the food chopper:

- One-half package of seeded raisins
- One-half pound of prunes, stoned
- One cup of shelled nuts

Turn in a mixing bowl and add sufficient honey or syrup to make a stiff spreading mixture. This usually requires about three tablespoons of honey or sirup.

SAN SALVADOR

Place in a mixing bowl:

- Two-thirds cup of cottage or pot cheese
- One-half cup of finely chopped nuts
- Two-thirds cup of finely chopped celery
- One red pepper, chopped fine
- Four tablespoons of mayonnaise

Season to taste and mix to a blend.

ORIENTAL

Place through the food chopper:

- One-half cup of cocoanut
- One-quarter package of seeded raisins

## R E C I P E S

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One-half cup of preserved ginger  
One-half pound of prunes, remove stones after weighing  
Juice of one lemon

Mix to a smooth paste.

### CHEESE

Place in a mixing bowl

One cup of grated cheese  
One teaspoon of grated onion  
Three tablespoons of finely minced parsley  
Four tablespoons of mayonnaise  
One-half teaspoon of mustard

Mix to a smooth blend and use.

### EGG AND CHEESE

Rub two hard-boiled eggs through a sieve,

One-half cup of grated cheese  
One-half onion grated  
One-quarter teaspoon of mustard  
Two tablespoons of finely minced parsley  
Four tablespoons of mayonnaise  
Seasoning to taste.

Mix to a smooth blend and use.

### CHEESE A LA VERSAILLES

Place in a mixing bowl

One cup of cottage or pot cheese  
One-half teaspoon of salt  
Four tablespoons of orange marmalade  
Two tablespoons of finely minced parsley

Mix to a smooth blend.

CHICKEN SANDWICH BELVIDERE

Place in a mixing bowl

Two-thirds cup of finely chopped chicken  
One-half cup of finely chopped celery  
One-quarter cup of fine chopped walnuts  
One-half green pepper, chopped fine  
One-half teaspoon of grated onion  
Four tablespoons of mayonnaise

Mix to blend and season to taste.

SANDWICH NOVELTY

One small onion, nine olives, one green pepper, one chow chow pickle, one cupful of grated cheese, bread and butter. Chop fine all the ingredients excepting the bread and butter. Then add enough mustard dressing from the chow chow to form a paste when mixed with the other things. Spread on thin slices of buttered bread.

NASTURTIUM SANDWICHES

Use two-thirds blossoms and one-third leaves. Lay on thin slices of buttered bread, brown or white, cover with another slice and cut into small oblong form. Pile in log cabin fashion on a dainty doily.

CHEESE SANDWICHES

Season grated cream cheese with a little salt and pepper, and spread on thinly sliced bread. Equal parts of grated cheese and chopped English walnut meats also make a fine filling for sandwiches.

NUT AND CELERY

Chop sufficient celery very fine to measure one cup. Place in bowl and add

Two-thirds cup of nuts, chopped fine  
One-half green pepper, chopped fine  
One-quarter grated onion

One teaspoon of salt  
One-half teaspoon of paprika  
One-half cup of mayonnaise dressing  
Mix to blend.

### SALMON SOUFFLE FILLING

Open a can of salmon, remove the skin and bones and rub the fish through a sieve. Now add:

One onion  
One green pepper  
One red pepper  
Six branches of parsley  
One stalk of celery

Chop sufficiently fine to rub through a sieve. Season to taste and then add:

Two-thirds cup of thick mayonnaise dressing  
One-half cup of whipped cream, whipped stiff

Blend well.

### TUNA FISH A LA CALIFORNIA

Open a can of tuna fish and turn it into a dish. Drain well and then mash fine. Now chop until sufficiently fine so that the mixture can be rubbed through a sieve:

Two sweet red peppers  
Two green peppers  
Four branches of parsley  
One-half cup of capers

Add to the prepared tuna fish with:

One-half cup of thick mayonnaise dressing  
One-half teaspoon of mustard  
One-half teaspoon of salt  
One-half teaspoon of pepper

Mix to blend.

## *Sauces*

### RELISHES TO SERVE WITH MEATS

Cold boiled fish, serve mayonnaise and piquant sauce.

Corned Beef—Mustard sauce.

Chicken—Cranberry or currant jelly.

Fried Chicken—Cream gravy, corn fritters.

Cold Boiled Tongue—Tartare sauce, tomatoes stuffed with coleslaw.

Sweetbread Cutlets—Bechamel sauce.

Pork Sausage—Fried apples or apple sauce.

Pork Croquettes—Tomato sauce.

Roast or Boiled Pork—Baked apples, apple sauce.

Roast Beef—Horseradish sauce.

Roast Veal—Horseradish sauce or tomato sauce.

Roast Mutton—Currant jelly.

Roast Lamb—Currant jelly or mint sauce.

Roast Turkey—Bread, potato, oyster filling or chestnut dressing with cranberry sauce.

Roast Goose—Tart apples or gooseberry sauce.

Roast Duck—Tart apples or gooseberry sauce with orange salad.

Roast Wild Duck—Apple, bread, rhubarb, gooseberry sauce or black currant jelly.

Roast Quail—Celery or onion sauce or currant jelly.

Roast Guinea Fowl—Celery, onion sauce or cranberry jelly.

Veal Sausage—Tomato sauce with grated Parmesan cheese.

Lobster, Crab or Fish Cutlets—Tartare sauce.

Game birds—Fried hominy with celery and currant jelly.

### WHITE SAUCE (foundation)

Use 2 cupfuls of milk—if you are short of milk you may use half water, but the sauce won't be so creamy and good—2 level tablespoonfuls of butter or 3 of margarin, 3 of flour.

Melt the butter in a clean aluminum or enamel pan—never in an iron pan, for it will change the color of the sauce and give a bad taste then. Stir in the flour with a wooden spoon. In another pan have ready the milk, heated to boiling point. When the flour and fat mixture has cooked till it leaves the sides of the pan—at the end of about two minutes probably—begin to add the boiling milk, a few drops at a time, stirring fast and hard.

This is the critical moment. If you want to avoid lumps you must: 1. Add the milk slowly. 2. Stir constantly till it is all added. 3. Stir always in the same direction. 4. Keep the pan off the fire while adding the first half of the milk, then put it back again while adding the second half.

Keep on stirring till the sauce boils. Then draw the pan to the side of the fire, cover it to prevent a skin from forming, and let the sauce just boil—but only just—for a full fifteen minutes. That's the foundation. Now we come to the different flavorings and colorings, which make the difference between one cream sauce and another.

#### SHARP CREAM SAUCE FOR CABBAGE

When the sauce is cooked, draw the pan off the fire and let it stand five minutes to cool a little. Then stir in the juice of a lemon or one or two tablespoonfuls of white vinegar.

#### SALMIS

An excellent sauce for reheating meat or poultry. Use 2 tablespoonfuls of butter, 2 tablespoonfuls of flour, 2 shallots, whole but peeled, parsley, 2 bay leaves tied together,  $\frac{3}{4}$  cupful of gravy or meat stock,  $\frac{1}{2}$  cupful of grape juice or the juice of a lemon. Make it exactly like a cream sauce, using the gravy in place of milk and adding the grape or lemon juice after the sauce has thickened. Let it simmer very gently for  $\frac{1}{2}$  hour. Then take out the onion and the little bunch of parsley and bay leaves, add pepper, salt and the juice of half a lemon. Put in the meat which is to be warmed.

## SAUCE MAÎTRE D'HÔTEL

Melt 2 tablespoonfuls butter. Stir into it  $\frac{1}{2}$  teaspoonful chopped parsley, 1 teaspoonful white vinegar; salt and pepper to taste. Toss vegetables in it, particularly potatoes, or pour it over eggs or fish.

## SAUCE A LA MODE

Melt 3 tablespoonfuls of fat in a stewpan. Chop 2 onions very finely, and fry them in the fat, taking care they don't get browned at all, but only nicely cooked. At the end of five minutes add 2 heaped tablespoonfuls of flour; stir well; then 2, 3 or more cups of boiling water. The quantity will depend on the size of the piece of meat you mean to cook. As soon as the sauce thickens add the meat and whatever vegetables you mean to use—carrots cut in slices, celery cut in tiny cubes and so on. Let the meat cook for at least  $2\frac{1}{2}$  hours, not too fast. Then take it out. Add pepper and salt and either the yolk of an egg to turn the sauce yellow or a few drops of browning to darken it. Pour it over the sliced meat when serving and decorate the dish with carrots.

## SAUCE TARTARE

Make it just like a cream sauce, using the water in which meat or fish has been boiled, in place of milk. When it has cooked for five minutes after thickening, take the pan off the fire and beat in the yolk of an egg. Put the pan back again and stir briskly with a wooden spoon while you count fifty. The fire must be a good, clear one. Now let the sauce cool for five minutes; then stir in 2 or 3 tablespoonfuls of vinegar. This is excellent with boiled meat or fish of any kind.

## ONION SAUCE FOR MEAT OR HARD-BOILED EGGS

Peel the onions, grate them into the milk before it boils. Add pepper and salt after the sauce has thickened. Let it cook for at least fifteen to twenty minutes, or the onions will not be done. Stir in pinch of powdered mace before serving.

## MUSTARD SAUCE FOR MEATS

Mix  $\frac{1}{2}$  teaspoonful of dry mustard into the flour at the start. After the sauce is cooked, let it cool five minutes and then add 1 tablespoonful of brown vinegar.

You can vary water sauces and gravies endlessly, according to the manner in which you cook your meat.

## TOMATO SAUCE

This is made with 6 tomatoes, 2 large shallots, 1 bay leaf, 4 good sprigs of parsley,  $\frac{1}{2}$  cupful of cold water, pepper, salt, 2 tablespoonfuls flour or 1 tablespoonful corn flour, 1 tablespoonful butter, 1 cupful milk.

Put the five first-named ingredients together in a small pan and let them boil rather fast for  $\frac{1}{2}$  hour. Pass them through a sieve. Reheat the liquid. Smooth the flour in a little cold milk. Bring the rest of the milk to the boil. Add the smoothed flour, the butter and the seasoning to the hot tomato mixture; stir with a wooden spoon till it thickens; then thin out the sauce as much as you like with the hot milk.

Eat it with croquettes, with fish, with vegetables that need a taste lent to them, with rice or macaroni or any other cereal of that sort, and, last but not least, heat up slices of cold meat in it and they will be better than a fresh stew.

## POOR MAN'S GRAVY

This is the ideal thing for warming up cold meat. It looks and tastes exactly like fresh gravy a trifle thickened. Use 4 small onions, 4 good sprigs of parsley, 1 bay leaf, pepper and salt,  $\frac{1}{2}$  teaspoonful made mustard, 1 tablespoonful dripping. Put the parsley, bay leaf and onion to boil in just enough water to cover them. Let them cook for  $\frac{3}{4}$  hour. Then strain off the liquid and bring it up to the boil again. Add the dripping, color and seasoning. If you like, thicken the sauce with a teaspoonful of flour smoothed in a bit of cold water.



## BÉCHAMEL SAUCE

Melt 1 tablespoonful of butter in a small pan. Slice into it 1 carrot, 1 onion and 6 mushrooms, all peeled. Toss them till they are well buttered. Then add 1 good teaspoonful of chopped parsley and 2 tablespoonfuls of flour. Stir up well. Add 1 cupful of hot milk. Stir till the sauce boils. Then cover the pan and simmer gently for 2 hours. Put the sauce through a fine sieve. Add pepper and salt to taste. This is excellent for made dishes and vegetable dishes of all kinds. If mushrooms are hard to get, put a turnip and a pinch of sugar, or a root of celery with just one drop of vanilla essence, instead of the mushrooms.

## BUTTER MAYONNAISE

Make 1 cupful of good white sauce. While it is still warm, beat into it 1 large tablespoonful of butter and the juice of a large lemon. Add plenty of pepper and salt. Serve cold. This is finer in taste than the mock mayonnaise sauce. It goes excellently with salmon and with boiled fish of all kinds.

## WHIPPED MAYONNAISE

Make a cupful of good white sauce, not very thick. After boiling it for ten minutes take it off the fire and beat in the yolk of an egg, with pepper and salt to taste. Let it stand ten minutes. Then add 2 tablespoonfuls of white vinegar. Let it stand again till cold. Then beat up the white of an egg to the stiffest possible froth and fold it in gently. This is a splendid sauce for cold fish or salad of any kind.

## COLD SAUCE FOR FISH

Wash and chop a small bouquet of parsley and celery tops. Boil 2 eggs hard and put their yolks through a fine hair sieve with the herbs. Put the passed mixture into a small bowl, and use a wooden spoon to mix into it slowly 4 tablespoonfuls olive oil, 2 tablespoonfuls white vinegar, 2 teaspoonfuls made mustard, pepper and salt. When all

is thoroughly mixed, serve in a sauce boat, and pass with fish of almost any kind. This is easier to make than mayonnaise and quite as nice.

#### MOCK MAYONNAISE FOR VEGETABLES

Make 1 cupful thick white sauce, and let it get quite cold. Stir into it 1 tablespoonful made mustard and 2 tablespoonfuls vinegar, with salt to taste. Use as a mayonnaise. Add the mustard a little at a time, tasting often, so that the flavor may not be too strong.

## *Soups*

### ESAU'S POTTAGE

- 4 small onions
- 2 tablespoonfuls shortening
- $\frac{1}{8}$  teaspoonful soda
- 1 can red kidney beans
- 1 can tomatoes
- 1 pint hot milk
- Salt and pepper

Chop the onions and cook in the shortening until soft and yellow. Add the beans and tomatoes, simmer until soft enough to force through a strainer. When ready to serve add the soda and thin with the hot milk and season to taste.

—*Good Housekeeping*

### OYSTER AND ONION PUREE

Steam 1 pound of white onions; when tender sift through a colander. Cook 1 quart of oysters in their liquor until the gills separate; strain, and chop the oysters in a chopping bowl. Return the liquor to the saucepan, and cook with 3 tablespoons of flour and 3 tablespoons of softened butter rubbed together, stirring constantly until well thickened and smooth. Season with 1 teaspoon of salt and  $\frac{1}{2}$  teaspoon of pepper. Sift into the onion pulp  $\frac{1}{4}$  cup of flour, and stir until blended; add  $\frac{1}{4}$  teaspoon of celery seed and 1 bay leaf, and mix with the thickened oyster liquor. Stir until the whole comes to a boil and the puree is thick. Add the chopped oysters and 1 pint of thin cream, let heat through, and serve with crackers.

### CREAM WILSON

Mince 3 medium size onions, blanch, drain and fry in  $\frac{1}{4}$  pound butter without coloring, add 4 tablespoonfuls flour, let cook slowly several minutes; add 6 sliced cucum-

bers, coat in butter, moistened with 2 quarts broth, let boil  $\frac{1}{2}$  hour, pass through fine sieve, put soup in saucepan, season with salt, cayenne pepper and when ready to serve thicken with raw yolk of egg diluted with cream.

#### MARSHMALLOW SOUP

To one pint of rich chicken broth add one pint of rich milk, a teaspoonful of onion juice, salt, pepper, a very little grated nutmeg, a small lump of butter and a thickening of a heaping tablespoonful of arrow root dissolved in a half-cupful of cream. Stir until thickened to the consistency of cold honey. Shake the powder from 12 fresh marshmallows, and with a sharp knife cut each into four pieces. Scatter over the soup and serve at once.

#### CREAM OF CORN SOUP

This when rightly made is one of the best of summer soups. Cook for five minutes sufficient ears of corn to make two large cupfuls when cut from the ears. Prepare a white sauce from two tablespoonfuls of bacon dripping, three tablespoonfuls of flour, one pint of milk, one teaspoonful of salt, half a teaspoonful of paprika and a blade of mace. When the sauce is thick and smooth add one pint of water in which the corn was cooked, one slice of minced onion and the corn. Simmer for 20 minutes over hot water and rub through a puree sieve. Add a few of the cooked corn kernels and serve very hot.

#### CORN CHOWDER BISQUE

Cut two slices of salt pork into one-quarter-inch cubes, and fry until light brown and crisp in the kettle in which the chowder is to be made. Remove from the stove and add four small onions finely minced, six medium potatoes cubed or sliced, four medium tomatoes peeled and diced, arranging them in layers. Sprinkle salt and pepper over each layer, using two teaspoonfuls of salt and one-fourth teaspoonful of pepper in all. Cover with one pint of boiling water and simmer until the vegetables are nearly ten-

142

der. Then add the corn from six ears which have been first scored down through the middle, the tips sliced off with a sharp knife, and the pulp pressed and scraped off. Cook ten minutes more, add one-fourth teaspoonful of soda, and one quart of hot milk which has been thickened slightly with one tablespoonful each of butter and flour melted together. Stir rapidly while adding the milk, and serve hot with toasted crackers and green salad.

—*Good Housekeeping*

### LIMA BEAN CHOWDER

1 cup dried baby lima beans, 1 small onion,  $\frac{1}{2}$  can tomatoes,  $\frac{1}{8}$  teaspoon soda, salt,  $\frac{1}{4}$  teaspoon pepper, 2 tablespoons butter, 1 tablespoon flour,  $1\frac{1}{2}$  cups milk.

Cut onion very fine and brown in 1 tablespoonful butter. Put beans in kettle. Add seasonings. Cover with water and simmer until tender. Make white sauce of 1 tablespoonful butter, flour and milk. Add chowder and cook until slightly thickened. Heat tomatoes, strain, and add soda. Add to chowder just before serving. Serves about five.

### EGG AND CHEESE SOUP

Heat one quart of milk and in it cook half a cupful of spaghetti. When softened stir in three tablespoonfuls of grated cheese, salt and paprika to taste, half a teaspoonful of onion juice and a teaspoonful of tomato catchup. When the cheese is melted pour a little of the hot soup on to well-beaten eggs and then combine with the remainder of the soup. Cook over hot water for a couple of minutes, stirring constantly (do not boil), and serve very hot.

### ONION SOUP

Peel and slice  $\frac{1}{2}$  pint of white onions. Put in small saucepan with boiling water to cover. Salt and cook for ten minutes. Drain. Put 1 tablespoonful of butter in saucepan, and cook onions in this till golden brown color. Dust over with 1 tablespoonful of flour, and stir in  $1\frac{1}{2}$  quarts of warm water, 1 teaspoonful salt,  $\frac{1}{2}$  saltspoonful pepper,

## R E C I P E S

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$\frac{1}{2}$  teaspoonful beef extract. Cook about 20 minutes. While this is cooking prepare 6 small rounds of toast and grate  $\frac{1}{4}$  pound of Swiss cheese. Lay half the rounds of toast in the bottom of the soup dishes, then some cheese, pour in the soup, and place another round of bread on top. The soup should be strained before serving.

## *Chilled Soups*

### PINEAPPLE BOUILLON

To three cupfuls of boiling water add the juice of two lemons and the grated pulp of one pineapple, reserving a few slices of the fruit to be served in the soup. Add six tablespoonfuls of sugar and simmer gently for ten minutes. Then strain through a fine sieve, again bring to the boiling-point, and thicken with one tablespoonful of corn-starch mixed in two tablespoonfuls of water. Cook fifteen minutes. Remove from the fire, chill, and serve with a few pieces of sliced pineapple in each cup.

—*Good Housekeeping*

### GRAPE TAPIOCA SOUP

Stir two tablespoonfuls of minute tapioca into two cupfuls of boiling water, add an inch piece of stick cinnamon and one-fourth teaspoonful of salt, and cook in the top of a double-boiler for fifteen minutes or until transparent. Remove the cinnamon and cool slightly, then add two teaspoonfuls of lemon juice, two tablespoonfuls of sugar, and one and one-half cupfuls of grape juice. Mix thoroughly, chill, and serve.

—*Good Housekeeping*

### ORANGE SOUP

Combine two cupfuls of orange juice and one cupful of water and simmer three minutes. Then add one teaspoonful of cornstarch and two tablespoonfuls of sugar mixed in one-fourth cupful of water, simmer for fifteen minutes, and then add one-fourth cupful of lemon juice. Chill and serve. If the oranges are very sour, it may be necessary to add more sugar.

—*Good Housekeeping*

## RED CHERRY SOUP

Wash and stem one quart of sour cherries, reserving one-half cupful for garnishing. Place the remaining cherries in a saucepan and add six cupfuls of water. Simmer gently until the cherries are tender replenishing the water if necessary. Press through a fine strainer; there should be three cupfuls of strained fruit juice. Reheat the juice to the boiling point, then add one tablespoonful of corn-starch and two tablespoonfuls of sugar mixed in one-fourth cupful of cold water. Cook fifteen minutes. Meanwhile crack open the cherry pits and heat in a little of the fruit juice to the boiling-point, then strain into the soup. Last add two teaspoonfuls of lemon juice—the amount of lemon juice and sugar added depending somewhat upon the acidity of the cherry. Chill, add the one-half cupful of cherries stoned, and serve with unsweetened crackers, if desired.

—*Good Housekeeping*



## *Vegetables*

### ASPARAGUS WITH MUSHROOM SAUCE

- 1 can asparagus tips
- $\frac{1}{4}$  pound mushrooms
- 4 tablespoonfuls butter or margarin
- 4 tablespoonfuls flour
- 1 teaspoonful salt
- $\frac{1}{4}$  teaspoonful pepper
- $\frac{1}{4}$  teaspoonful paprika
- 2 cupfuls milk
- 6 slices toast triangle

Turn the asparagus tips into the top of a double-boiler and heat. In a saucepan melt the butter, add the flour and seasonings, and when bubbling pour in the milk gradually, stirring constantly; cook until smooth and thickened. Add the mushrooms skinned and cut in thin slices or chopped; cook slowly about twenty minutes or until the mushrooms are done. Place the asparagus tips on the triangles of buttered toast and pour the sauce over all.

—*Good Housekeeping*

### NEW BEETS A LA BELVIDERE

Wash beets and cover with boiling water and cook until tender, drain, dip in cold water and remove the skins. Cut in thin slices; now rub a baking dish with butter, place layer of thinly sliced beets, then layer of thinly sliced onions, then layer of thick cream sauce, seasoning each layer with salt, pepper and little thyme, repeat until dish is full, then cover with cream sauce and use  $\frac{1}{2}$  cup of coarse bread crumbs to cover the top, then sprinkle 4 tablespoons of grated cheese over all, and bake for thirty-five minutes in moderate oven. This dish is served in Brittany and Flanders, the housewife using  $\frac{1}{2}$  cup of grated cheese between the layers, and is made to replace meat.

STRING BEANS WITH SOUR DRESSING

String beans with sour dressing are tasty hot or cold, but served with slices of cold corned beef or ham on a summer day, they are most delicious if very cold. String one quart of beans, cut them in halves crosswise, and slit them once lengthwise. Cook in boiling, salted water till tender, but not too soft. Drain, rinse with cold water to crisp slightly, and chill. Shred a canned pimento and mix it with the beans, then dress with one-half cupful of cream beaten with two tablespoonfuls of vinegar, half a teaspoonful of salt, and a dash each of pepper and paprika.

—*Good Housekeeping*

SNAP BEANS DRAGON STYLE

Prepare 1 pound of beans and cut in pieces about three-quarters of an inch long, cover with boiling water and cook until tender, drain and add

- Two tablespoons of finely minced parsley
- One-quarter cup of melted butter
- One teaspoon of salt
- One-half teaspoon of pepper.
- One cup of thick cream

Mix and turn in baking dish, sprinkle top with coarse bread crumbs and four tablespoons of grated cheese. Bake in hot oven for twenty minutes.

LIMA BEANS INDIAN

Cook 1 pint of fresh, lima beans, then drain and add:

- Two tablespoons of butter
- One green pepper, minced fine
- One onion, minced fine
- One teaspoon of salt
- One-fourth teaspoon of white pepper
- Yolk of one egg

Beat the yolk of egg with 6 tablespoons of cream. Toss the beans and bring to the scalding point, then cook very slowly for five minutes and serve.

### SUCCOTASH INDIAN STYLE

Cut the corn from four large ears, place in a saucepan and add:

- One pint of freshly shelled lima beans
- One and one-half cups of boiling water

Cook slowly until the beans are tender, then place in a baking pan 3 red sweet peppers and place the peppers in the broiler of the gas range to blister. Rub the hands well with salad oil, remove the skins and seeds and chop the pulp of the peppers fine. Add to the cooked corn and beans:

- One teaspoon of grated onion
- One teaspoon of salt
- One-half teaspoon of white pepper
- One cup of milk
- Five level tablespoons of flour dissolved in milk
- Yolks of two eggs

Beat the yolks of eggs with milk and flour. Bring to a boil and cook for ten minutes, add two tablespoons of butter and serve.

### LIMA BEANS PIQUANT

Boil two cupfuls of lima beans; melt two tablespoonfuls of butter, add one teaspoonful each of molasses and mustard, two teaspoonfuls of onion juice and the juice of half a lemon mixed with one cupful of hot water, add the beans and cook for ten minutes. Serve with this dish a piquant sauce made by mincing a dozen pickles and olives and mixing into drawn-butter sauce with a tablespoonful each of onion juice, lemon juice and vinegar and some capers. Season to taste with salt, pepper and paprika, and bring to a boil.

### VEGETABLE JARDINIÈRE

Mince fine 2 ounces of salt pork, then place in a stewing pan and cook very slowly to a delicate brown. Now add:

- One cup of chopped onions
- Two red peppers, chopped fine

One and one-half cups of string beans cut in inch pieces.

One and one-half cups of diced carrots.

One cup of diced young turnips.

One cup of young lima beans

Add  $1\frac{1}{2}$  cups of water and then cook very slowly until the vegetables are tender. Then add sauce as prepared for lima beans, Indian style, and serve.

### SAVORY BEANS

Mince three sausages and sauté in the chafing dish with one tablespoonful of minced onion until crisp and brown. If the sausages are very fat, pour off some of the gravy. Then add one cupful of cooked corn cut from the cob, or dry canned corn, and two cupfuls of leftover baked beans. Stir until well heated, then season as needed, considering the seasoning of the beans. Serve with cold slaw to which a little catchup has been added.

—*Good Housekeeping*

### LADY CABBAGE

Select a head of cabbage weighing about 1 pound and shred fine, wash well in plenty of water and then drain. Now place in saucepan  $\frac{1}{2}$  cup of boiling water and add the cabbage.

Two green peppers, chopped fine

Four onions, chopped fine

Three tablespoons of finely chopped parsley

One-half cup of bacon drippings

Cover closely and simmer until the water is absorbed, then take off the cover and add:

Three-quarters cup of milk

Four tablespoons of flour, dissolved in the milk

Toss and turn and cook slowly for ten minutes, then turn in hot dish and sprinkle with finely minced parsley and grated cheese.

## CABBAGE ROLLS

- 1 small cabbage
- 1 pound ground steak
- 1 onion, minced
- 1 cupful raw rice
- 1½ teaspoonfuls salt
- 1 egg
- 1 teaspoonful cinnamon

Boil cabbage in salted water until the leaves are soft enough to roll without breaking. Drain, and when cool enough to handle, cut the leaves into squares of about six inches. Mix the steak, rice, onion, cinnamon, salt, and egg in a mixing bowl. Put a heaping teaspoonful of the mixture on each square of cabbage and roll into rolls as nearly finger thickness as is possible. Have ready a large kettle of boiling salted water and put into it a colander or some similar device for keeping the rolls off the bottom of the kettle as they burn easily. Lay the rolls carefully in the colander; have water enough in the kettle to cover them. Cover and boil gently for forty-five minutes or until the rice is done. Serve with drawn butter sauce. If the flavor of cinnamon is not liked, omit and add one-fourth teaspoonful of pepper.

—*Good Housekeeping*

## CORN SHORTCAKE

Make and bake a round, baking-powder biscuit short-cake in two layers, rolling each one-fourth inch thick and brushing the bottom layer with melted butter before placing in the oven. Just before serving, remove the top crust, butter the bottom layer liberally, and fill with the following combination: Cut off two cupfuls of cooked corn from the cob, first scoring down the middle slicing off the tips, and pressing and scraping out the remainder of the kernel. Add three-fourths teaspoonful of salt and one-half teaspoonful of sugar. Add one cupful of stewed tomatoes to which have been added one tablespoonful of minced onion, one clove,

one-half teaspoonful of salt, one-eighth teaspoonful of pepper, one-half teaspoonful of sugar, and one tablespoonful of butter, the whole being cooked until the onions are tender. With this mixture, fill the hot shortcake, replace the top, brush with melted butter, garnish with parsley, and serve at once. If desired, make small flat cakes of Hamburg steak, pan-broil, and use as garnish around the shortcake.

—*Good Housekeeping*

### BAKED CORN

Remove the husks and silk and soak the husks for several hours in cold water. Wrap the cobs securely in the husks and bake in a dripping pan in a hot oven for about 20 minutes.

### CORN PUDDING

Score the ears of corn and press out the sweet edible pulp, leaving the husks. For one cupful and a half of pulp add one pint of rich milk and scald. Remove from the fire, add two beaten eggs, half a teaspoonful of salt, two tablespoonfuls of melted butter and a quarter of a teaspoonful of paprika. Turn into a buttered baking dish, dust the top with grated nutmeg and set the dish in a pan of hot water. Bake in a moderate oven until set. This dish may be varied by adding tiny lima beans, small pieces of snap beans, minced green peppers or chopped pimentos.

### HAM AND CORN FRITTERS

These fritters are also good made with chopped chicken, veal or sausage in place of the ham. To make them mix together three-quarters of a cupful of minced ham, one cupful of fresh corn pulp, one lightly beaten egg, half a cupful of milk, a quarter of a teaspoonful of paprika, a tiny pinch of mustard and sufficient flour, sifted with a teaspoonful and a half of baking powder, to form a thick drop batter. Have ready a kettle of deep, hot fat, dip a tablespoonful into the fat, drain carefully and take up a spoonful of the batter. Push off with another spoon into the fat and fry a rich brown. Drain on brown paper before serving.

### CELERY RICE

Cover with water and cook until tender two cupfuls of chopped celery; meanwhile, boil one cupful of rice in three cupfuls of salted water in an uncovered pan. When the water has evaporated pour the rice over the celery and let simmer for twenty minutes. Turn into a hot dish, mix in two tablespoonfuls of butter, and garnish.

### CUCUMBERS A LA STONEPORT

Take 6 large cucumbers, do not peel. Remove the seedy pulp from the cucumber. Chop with the 3 tablespoons of cucumber pulp, 2 medium size tomatoes, 1 green pepper, ground fine, and 1 tablespoon ground onion. Season to taste. Put this mixture into the cucumber shells, sprinkle with bread crumbs or grated cheese and bake forty-five minutes in a moderate oven. The result is a delicious baked cucumber, tender and tasty.

### CUCUMBERS A LA POULETTE

Cucumbers à la Poulette were intended to be served as a hot dish, but with a few changes in the original recipe, it is especially fine eaten cold. Pare and cut into small cubes, rejecting the seeds, two medium-sized cucumbers. Boil the pulp in salted water till very tender but unbroken, then drain and cool. Make one cupful of rich white sauce, seasoning it with one-half teaspoonful of salt, one-eighth teaspoonful of pepper, a sprinkling of mace or nutmeg, and a few drops of onion juice. Pour the sauce over the cucumbers, adding some tiny strips of canned pimento, and stir in one well-beaten egg. Pour the mixture into small, greased molds or custard cups, place in a pan of water, and bake for about twenty minutes in an oven heated to 350° F. Protect the tops of the molds with heavy paper while baking, as they must not become brown. Chill and serve.

—*Good Housekeeping*

### GARNISH OF STUFFED ONIONS

Parboil 8 choice onions about one hour. Remove from the water and cut out a circular piece from the top of each to form cups. Chop fine the pieces of onion; add an equal measure of cold cooked ham, salt and pepper to season;  $\frac{1}{4}$  cup each of fine, soft crumbs and melted butter and mix thoroughly. Season the inside of the cups with salt, then stuff with the prepared mixture. Bake slowly about half an hour, basting with melted butter. Serve decorated with celery tips well done.

### ONION SOUFFLE

For onion soufflé melt two tablespoonfuls of butter in a saucepan, add three large sliced onions, and steam until tender. Remove from the fire, mash the onions, add one tablespoonful of flour, the yolks of three eggs and three tablespoonfuls of sugar beaten together, one tablespoonful of butter, two tablespoonfuls of cream, a quarter of a teaspoonful of salt and the beaten whites of the three eggs. Pour into buttered ramekins or a casserole, sprinkle a little sugar and chopped nuts over the top, and bake until brown.

### STUFFED ONIONS

Parboil in salted water for thirty minutes eight large onions, cool and remove centers. Fill with equal parts of minced ham, buttered bread crumbs and chopped onion pulp, thoroughly mixed and seasoned. Place in a buttered, shallow baking pan; sprinkle with buttered crumbs, and bake in a moderate oven until soft and brown.

### ONION PIE

Cook eighteen small onions until tender, but unbroken. Meanwhile, measure one cupful of cooked, diced lamb, or left-over roast beef, which has been cooked until tender in just enough salted water to cover. There should be about one-half cupful of broth remaining. Combine this with one-half cupful of tomato sauce strained, stewed tomatoes, and



thicken with one tablespoonful of flour and one tablespoonful of butter melted together. Season with one teaspoonful of salt and one-fourth teaspoonful of pepper. Arrange the onions in a buttered vegetable dish and cover with the gravy. Over this place the layer of sliced meat and then sprinkle with one tablespoonful of finely-minced sweet green pepper. Cover with a half-inch crust of rich, baking-powder biscuit dough, using one cupful of flour as the basis. Cut deep gashes in the dough, rub with milk, and bake at 450° F. for fifteen minutes or until the crust is browned and well baked. Rub the crust with butter when removed from the oven, and serve at once.

—*Good Housekeeping*

#### SMOTHERED ONIONS

Place in a buttered, glass pie plate a layer of cooked whole, small onions, about eight being sufficient. Place them so that they do not touch each other, then fill in the space between and around the onions with cooked green string-beans, about two cupfuls. Pour over all one cupful of thin white sauce or cream, well seasoned, and dot with one tablespoonful of butter in small pieces. Place in a hot oven for fifteen minutes or until the tops of the onions are flecked with golden brown. Highly seasoned tomato sauce may be used in place of the white sauce or cream. One and one-half cupful of coarsely-minced, cooked sausage or other meat, such as lamb or left-over Hamburg steak, may be added to the tomato sauce, if desired.

—*Good Housekeeping*

#### BAKED ONIONS

12 good-sized onions  
 1 tablespoonful margarin  
 1 teaspoonful salt  
 $\frac{1}{8}$  teaspoonful paprika  
 2 teaspoonfuls honey or brown sugar  
 Toast strips  
 Parsley

Peel the onions, cut in halves crosswise, and place in a buttered casserole. Add the seasonings (no water) and bake one and one-half hours in moderate oven at 400° F. Serve with strips of hot, buttered toast to absorb any gravy and garnish with parsley dipped in vinegar. Enough to serve four.

—*Good Housekeeping*

#### SCALLOPED ONIONS, ITALIAN STYLE

Cook in boiling, salted water until tender 2 pounds of fine white onion cut in quarters or halved according to the size. Drain well, put half of them in a buttered baking dish, and pour over them half the following sauce: Melt together 3 tablespoons of butter and 2 tablespoons of flour. Add  $\frac{1}{2}$  teaspoon of salt,  $\frac{1}{4}$  teaspoon of paprika, and  $\frac{1}{8}$  teaspoon of black pepper. Blend and add gradually 1 cup of seasoned chicken broth and 1 cup of thin cream or top milk. Cook until thickened. Over the layer of sauce spread 1 cup of minced ham, then the rest of the onions and the sauce. Sprinkle with  $\frac{1}{4}$  cup of grated cheese and set in a hot oven until a rich brown.

—*Good Housekeeping*

#### ONION SAVORY

Cook small whole onions until tender, adding salt the last part of the time. Make a cheese sauce, as above, and add to it diced, hard-boiled eggs; two are enough and one can be made to do. Place the onions in a buttered shallow glass baking dish, cover with crumbs and butter or grated cheese, and brown. A green salad or coleslaw is excellent with this. Use the Creole sauce with minced Hamburg addition instead of the cheese sauce, if preferred.

#### CELERY CUSTARD

2 cupfuls diced celery  
 2 small onions  
 2 cupfuls milk

4 eggs  
 1 teaspoonful salt  
 $\frac{1}{8}$  teaspoonful pepper

Cut the celery into very small dice and chop the onions fine. Cook both in the milk about five minutes or until partially tender. Add the salt and pepper and pour the eggs beaten slightly. Bake in a buttered dish which has been placed in a pan of water for about one hour, or until firm, in a 325° F. oven.

—*Good Housekeeping*

#### CANNED PEAS AU JUS

Cook in the top of a double boiler a small onion minced in two tablespoons of butter until yellow. Then place the boiler over the hot water and add one can of peas drained. Cook fifteen minutes, season with salt and pepper and serve.

—*Good Housekeeping*

#### SCALLOPED ONIONS AND PEAS

Cook eight small whole onions or three large ones, quartered, in boiling, salted water until tender. Drain, and place half of them in a buttered glass dish, dot with one tablespoonful of butter, and sprinkle over them one-fourth cupful of coarse bread-crumbs which have been slightly browned in one tablespoonful of butter or margarin. Add an inch layer of cooked peas, about one and one-half cupfuls, which have been highly seasoned with one-half teaspoonful of salt, one tablespoonful of butter, and one-half teaspoonful of sugar. Then add another layer of the seasoned onions and cover all with three-quarters cupful of the coarse, dried bread-crumbs. Pour over all one cupful of milk or thin cream and brown in a hot oven. Tomato sauce may be used instead of the milk.

—*Good Housekeeping*

#### PEAS IN CREAM

For it, the peas are cooked as before, drained, and added to a cupful of seasoned white sauce mixed while hot with one

tablespoonful of gelatin soaked in two tablespoonfuls of cold water, and a dash of nutmeg. When the mixture of peas and white sauce is cool, but before it begins to stiffen, fold in one-half cupful of cream whipped until stiff, and one tablespoonful of chopped pimentos. Small, fluted molds of the rather high timbale style are appropriate for this dish, and tiny, crimson radishes cut in flower forms will prove attractive as garnishes.

—*Good Housekeeping*

### PEAS IN ASPIC JELLY

A pint of shelled peas will make five or six individual molds, or one of sufficient size to serve half a dozen persons. Cook the peas in just enough boiling water to cover them, adding a teaspoonful or sugar, half a teaspoonful of salt, and a slice of onion. When tender, drain and cool them. Meanwhile soak one tablespoonful of gelatin in two tablespoonfuls of cold water and add one and one-half cupfuls of nicely-seasoned meat stock or the same quantity of canned bouillon or chicken consommé, boiling hot. Stir till the gelatin is thoroughly dissolved, then strain and cool, but do not chill to the point of congealing. Add the peas, and for a bit of color, a tablespoonful of chopped, canned pimentos; then stir occasionally until the jelly begins to stiffen. Pour into cold, wet molds and place on ice. When ready to serve, turn out on individual plates and border each with thinly-sliced cucumber dipped in French dressing, or watercress.

—*Good Housekeeping*

### PEAS AND ONIONS

Cook new peas and tiny onions separately in boiling salted water; drain and combine. For two cupfuls of the vegetables combined in any proportion desired, melt two tablespoonfuls of butter in a saucepan. Add the vegetables; shake lightly until well buttered and very hot. Add one-fourth teaspoonful of sugar and more salt if needed. Instead of the butter, three or four tablespoonfuls of very

thick cream may be used ; this gives a different and delicious flavor.

—*Good Housekeeping*

### GARDEN PEAS

Shell peas and cover with boiling water, adding  
One teaspoonful of mint leaves, chopped fine.

Cook until peas are tender, drain, now mince fine four strips of bacon and brown quickly in skillet and when nicely browned add the cooked peas and toss to heat.

### DIAMONDS OF POTATOES WITH PEAS

Scrape new potatoes and cut in dice ; shell peas and cook until potatoes are tender, drain and season with salt and pepper, add

Three tablespoons of butter  
One teaspoon of finely chopped mint leaves

### MOUSSES OF PEAS

Moussés of peas require a pint of shelled peas cooked in boiling water, with the addition of one teaspoonful of sugar, one-half teaspoonful of salt, and a slice of onion, but they must be cooked until so tender that they may be pressed through a coarse sieve. Then one cupful of medium-thick white sauce with one well-beaten egg is stirred into the pea pulp together with one tablespoonful gelatin soaked in two tablespoonfuls of cold water. Season the mixture well with one-half teaspoonful of salt, one-eighth teaspoonful of white pepper, and one-fourth teaspoonful of paprika. When it has cooled, fold in one cupful of cream whipped and pour into little ramekins and set away to become very cold. Serve the little moussés in the ramekins, placing each on an individual plate covered with a doily and garnishing with a rosette of whipped cream, in the very center of which you have sprinkled a mere suspicion of finely-chopped parsley and pimento. If whipped cream is out of the question, the moussés may be made very satisfactorily by reserving the

white of egg used in the sauce, whipping it stiffly, and adding it to the cooling mixture in place of the cream. When this plan is followed, the moussés may be garnished with bits of beet, capers, or chopped parsley and pimento.

—*Good Housekeeping*

#### PEA ROAST WITH CARROT SAUCE

$\frac{3}{4}$  cupful soft bread-crumbs  
 1 cupful pea pulp  
 1 tablespoonful sugar  
 1 egg  
 6 tablespoonfuls butter or margarin  
 1 tablespoonful chopped walnut meats  
 2 tablespoonfuls flour  
 $1\frac{1}{2}$  teaspoonfuls salt  
 $\frac{1}{4}$  teaspoonful pepper  
 1 bunch new carrots  
 $2\frac{1}{4}$  cupfuls milk

Drain canned peas and force them through a purée sieve—enough to make one cupful. Mix together the bread-crumbs, pea pulp, sugar, egg, four tablespoonfuls butter or margarin melted, walnut meats, half the seasonings, and three-fourths cupful of milk. Turn into a well-greased baking dish, let stand fifteen minutes, cover and bake forty minutes at 350° F. Serve with carrot sauce made as follows: Melt the rest of the butter in a saucepan, add the flour and the rest of the salt and pepper; cook until bubbling and add gradually the one and one-half cupfuls of milk. When well blended stir in the carrots cooked until tender and then forced through a purée sieve. About one cupful of the carrot purée is about right. This recipe is intended to serve four persons.

—*Good Housekeeping*

#### GARDEN CHOWDER

Shell sufficient garden peas to measure  $1\frac{1}{2}$  cups; place in saucepan and add

Four onions, chopped fine  
 Three small carrots, cut in dice

Six new potatoes, cut in dice  
 Three tomatoes, cut in slices  
 One cup of milk

Cover closely and cook until the vegetables are tender. Season with salt and pepper and 4 tablespoons of butter.

Dissolve 4 tablespoons of flour in  $\frac{1}{2}$  cup of cream before adding to the chowder. Bring to boil and cook slowly for ten minutes. Add  $\frac{1}{2}$  cup of finely chopped parsley and serve.

#### CALIFORNIA BAKED POTATOES

Wash and bake 6 medium sized potatoes for three-quarters of an hour, or until the potatoes are done. Cut in halves lengthwise, scoop out the potato and mash, adding about  $\frac{1}{2}$  cup of hot milk,  $1\frac{1}{2}$  teaspoons of salt,  $\frac{1}{8}$  teaspoon of pepper and  $\frac{1}{2}$  cup of finely chopped walnuts. Refill the potato shells and brush over the top with melted butter—2 tablespoons will be sufficient for the six potatoes. Sprinkle with paprika and brown in a hot oven.

#### CONTINENTAL POTATOES

Wash, pare and slice very thin 5 medium-sized potatoes and then rub a baking dish with bacon fat or other good shortening. Now place the potatoes in and season. Rub 2 cups of stewed tomatoes through a sieve and add:

One-half cup of chopped onions  
 One teaspoon of salt  
 One-half teaspoon of pepper  
 Four tablespoons of bacon fat

Turn over the potatoes, making smooth on the top, and sprinkle thickly with bread crumbs and then with grated cheese. Bake in moderate oven for one-half hour.

#### POTATOES FLORADORA

Select six medium-sized potatoes, round rather than long. Wash them carefully and cut a slice from the top and bottom of each. Scoop out as much potato as possible

without harming the skin. Place the potato shells in cold water while preparing the filling. To do this, brown one small onion chopped fine in one tablespoonful of margarin. Add six medium-sized mushrooms chopped fine, one tablespoonful of flour, one teaspoonful of chopped parsley, and the potato mixture which has been scooped out of the potato shells and chopped fine. Sauté until the whole takes on a golden brown tint. Then add three tablespoonfuls of milk and cook until the mixture thickens. Stir in carefully the yolk of one egg, two teaspoonfuls of salt, one-fourth teaspoonful of pepper, and one-fourth teaspoonful of paprika. Drain the potato shells and fill them with this mushroom mixture, piling it slightly in the center. Rub the surface of the potatoes with fat and bake them at 500° F. for thirty-five minutes or until the potatoes are well baked. Serve each potato on a doily with a sprig of parsley gracing the top.

—*Good Housekeeping*

### BAKED POTATOES

Choose a large, smooth potato, longer than it is thick. Bake till done. Cut a slice off one side and scoop out the pulp. Mash and season with salt, pepper, butter and milk.

I. Heat till very light and keep hot. Break two eggs in the potato shell, carefully, not to break the yolks. Cover the eggs with chopped ham.

Fill potato shell with mashed potato, piling it up above the top of the shell and piping it around the edge. Grate cheese over surface of the mashed potato. Put in a moderate oven for eight minutes to cook the eggs.

Increase the heat and brown the edges of the mashed potato. A smaller potato may be used and only one egg dropped in the shell.

II. Crab meat, flaked salmon, chopped chicken, tuna fish, chopped shrimp, flaked lobster or shredded freshened salt codfish may be used in place of ham.



### SAVORY POTATO OMELETTE

Make rather soft, fresh mashed potato, beat until very light, add a beaten egg, put an inch layer in a hot, liberally buttered frying pan and cover half of it with from half to one cupful of finely minced ham delicately seasoned with mustard. Cook slowly until the bottom of the potato is a rich, crisp brown, fold over as an omelette and serve at once with parsley garnish. The egg may be omitted if potato is made less moist and care taken to produce a firm crust before folding.

### SUPPER BAKED POTATOES

Select large, fine potatoes, scrub well with a brush, brush with melted fat and place in a pan in the oven to bake. When just done to a turn, slit a large cross on the flat side of each, pull slightly apart, sprinkle with salt and paprika, and insert in the middle of the cross a good-sized lump of butter or half of a crisp hot sausage. Serve at once, accompanied with a green salad, coleslaw or sliced tomatoes.

### UXBRIDGE SUPPER POTATOES

Dice cold boiled potatoes. Sprinkle with salt and pepper. Cut up two or three sausages, cooked or uncooked, fry until brown, add the potato, stir and brown potato quickly; surround, after tipping out, with a ring of fried apples or serve with apple sauce.

### CONCORDIA FRIED POTATOES

Cube cold boiled potatoes in required number—six to eight—sprinkle with salt and pepper and add one cupful or less of canned or fresh corn and two tablespoonfuls of milk. Toss lightly together and brown quickly in two or three tablespoonfuls of hot sausage, bacon or ham fat. Just before taking up, push potatoes apart, break in one or two eggs and stir among the potatoes and corn until eggs are broken in pieces and set. Tip out on a hot platter. Sprinkle with parsley and serve.

### SWEET POTATO PINEAPPLE

Wash ten medium sized sweet potatoes, and cover with boiling water. Cook until tender, and then drain and remove the skins and mash free from lumps. Season to taste with salt and pepper, and then add

Two tablespoons of butter  
 A few drops of onion flavoring  
 One-quarter teaspoon of nutmeg

Beat to thoroughly blend and then butter a baking dish and dust lightly with flour. Form the mashed and seasoned sweet potatoes into shape of a pineapple. Use the handle of a teaspoon to make eyes in pineapple. Now place in a small bowl

Yolk of one egg  
 Four tablespoons of milk

Beat with fork to blend and then use a soft bristle brush as a pastry brush, and apply a coating of the egg wash. Now dust the pineapple here and there with a little paprika. Bake in a hot oven for twenty-five to thirty minutes. Fold large napkin about the dish and send to table.

### STUFFED SWEET POTATOES

Select six rather thick potatoes of equal size, scrub them well, dry, and rub them with salt pork or lard. Bake as usual. When tender, cut each potato in halves lengthwise and remove the pulp from the skin without breaking the skin. Mash the pulp very fine, then add to each quart of mashed potato four tablespoonfuls of butter, one and one-half teaspoonfuls of salt, one-quarter teaspoonful of pepper, and the same amount of paprika. Then add one well-beaten egg. Meanwhile, fry crisply, four slices of bacon cut in minute squares, and fold them into the creamy mashed potato. Fill the skins with this mixture, heaping them high in the center, and return them to the oven for five minutes to become thoroughly heated. Just before serving, sprinkle the potatoes with finely-chopped chives and paprika. Parsley or watercress may be substituted.

—*Good Housekeeping*

SWEET POTATOES AND MARSHMALLOWS

Eight medium size sweet potatoes,  $\frac{3}{4}$  cup chopped walnut meats,  $\frac{1}{2}$  pound fresh marshmallows, butter size of walnut, salt and pepper. Boil potatoes, remove skins and mash. Add walnuts, butter, salt and pepper. Mix thoroughly and put in baking dish. Cover with marshmallows and just before serving put in oven until marshmallows rise and become a delicate brown.

SWEET POTATO PUDDING

Boil four medium sized sweet potatoes and then rub through a fine sieve into a bowl, and while hot, add

Four level tablespoons of butter; this equals two ounces

Two-thirds cup of sugar

One-half teaspoon of nutmeg

One teaspoon of grated lemon rind

Yolk of two eggs

Cream well together and then add

Two tablespoons of flour

Two cups of milk

Beat the mixture with Dover style egg beater to blend thoroughly and then rub a baking dish lightly with butter and pour in the mixture and add

One-half cup of seeded raisins

One tablespoon of finely chopped candied citron.

One-half cup of finely chopped nuts

Place in a slow oven and bake for thirty-five minutes. Stir twice during that time. Now whip whites of eggs until they will hold their shape and then beat in eight level tablespoons of sugar, and when sugar is thoroughly blended in, pile on top of the pudding and brown. Let cool and then serve. This can be divided into individual ramekins or custard cups.

## PLAINFIELD ESCALLOP OF SWEET POTATO

Cook six medium-sized sweet potatoes until done, and while still hot, cut lengthwise into slices one-quarter of an inch thick. Peel three bananas and cut lengthwise into slices. Arrange alternate layers of potatoes and bananas in a buttered baking-dish, having the top layer of sweet potatoes. Sprinkle each layer of potatoes with one-half teaspoonful of salt and one teaspoonful of sugar, and dot with one tablespoonful of butter. Pour one-fourth cupful of boiling water over the potatoes and bake at 400° F. for forty-five minutes, covering them the first half of the time. When done, the potatoes should be nicely browned and the sirup nearly all absorbed.

—*Good Housekeeping*

## SWEET POTATO FLUFF

Rice four medium-sized, hot, boiled or baked sweet potatoes, add one large, very ripe banana mashed, also one and one-half teaspoonfuls of salt, one and one-half tablespoonfuls of butter, the yolk of one egg, and enough hot milk or cream to make the riced potatoes moist and light enough to beat. Beat well, add the stiffly-beaten white of the egg, and one-eighth teaspoonful each of mace and paprika. Beat again, pile lightly in a buttered baking-dish, and brown slightly in a hot oven. This dish is delicious served with thinly-sliced boiled ham.

—*Good Housekeeping*

## SWEET POTATOES DE LUXE

Boil six medium-sized potatoes until done, slice lengthwise, and arrange in layers in a buttered baking-dish with one tablespoonful of diced, canned pineapple between each two layers, and the potato as the top layer. Season each layer of the potato with one teaspoon of salt and dot with one tablespoonful of butter. Pour over all one-fourth cupful of the pineapple sirup; sprinkle one teaspoonful of sugar and dot one tablespoonful of butter on top. Bake for one-half hour; cover with marshmallows and brown.

## VIRGINIA SWEET POTATOES

Cook six medium-sized sweet potatoes until done, slice lengthwise, and arrange in a buttered baking-dish in layers, each layer and the top being sprinkled with one-half teaspoonful of salt, one teaspoonful of brown sugar, and one tablespoonful of coarsely-chopped, boiled chestnuts, and dotted with one tablespoonful of butter. Pour over the whole one-fourth cupful of boiling water in which one tablespoonful of butter has been melted. Bake in a hot oven twenty minutes or until the top is a rich brown and the sirup mostly absorbed.

—*Good Housekeeping*

## SWEET POTATO LOAF

Rice six medium-sized, hot sweet potatoes, season with two teaspoonfuls of salt, two tablespoonfuls of butter, and one-eighth teaspoonful of paprika, and add one beaten egg. Beat well, and, if necessary, add hot milk or cream to make of the consistency of mashed potatoes. Arrange in a loaf in a buttered, glass pie-plate and brown in a hot oven. Serve in the dish in which it is baked, and garnish with a wreath of sausages fried in sections, each composed of two uncut links and arranged in inverted V's around the loaf. Curls of bacon may be used in place of the sausages.

—*Good Housekeeping*

## SAVORY CROQUETTES

Rice six boiled or baked sweet potatoes, add two teaspoonfuls of salt, two tablespoonfuls of butter, and one-eighth teaspoonful of pepper. If necessary, add a small amount of hot milk or cream to moisten the riced potatoes sufficiently to mold into croquettes. Meanwhile, fry six small sausages and cut in halves. Mold the mashed sweet potatoes into croquettes, placing half of a sausage in the center of each. Roll in fine breadcrumbs, then in seasoned, beaten egg to which half as much again of cold water has been added, then again in crumbs. Fry in deep fat at 300° F. until a rich brown. Concordia fried apples make a

delicious garnish for this dish. To prepare these, core the apples, cut a thin slice from each end, halve them cross-wise, and sauté until soft, turning once.

—*Good Housekeeping*

### SWEET POTATO PATTIES

Rice six medium-sized, cooked sweet potatoes, add two teaspoonfuls of salt, half a beaten egg, a tiny pinch each of ginger and cinnamon, three tablespoonfuls of butter, and, if necessary, sufficient heated cream or milk so that the mixture can be molded. Beat well and mold into balls the size of small cups. Slightly flatten the balls and press into each the bottom of a wet cup, making shell-like patty cases with walls half an inch or less thick. Add two tablespoonfuls of water to the remaining half of an egg and with it brush the patties. Place on a greased baking sheet and brown slightly in a hot oven. Remove to a hot platter, garnish with parsley, and just before serving fill with creamed chicken, two cupfuls of the chicken being sufficient. Good lamb or tender, lean, fresh pork may be substituted for the chicken, although the combination of chicken and sweet potato is particularly felicitous.

—*Good Housekeeping*

### SAVORY SPINACH AND HAM

One pound of thinly-sliced ham from the small end of the shank; this should include some fat. Crisp rapidly in a hot frying-pan and remove to the center of a hot platter. Pour into the pan one cupful of thick, rich tomato sauce and stir until boiling, scraping off all the "brown." Meantime, mix two cupfuls of finely-chopped cooked spinach with one teaspoonful of salt, one-eighth teaspoonful of pepper, one tablespoonful of melted butter, one-fourth teaspoonful of sugar, and one beaten egg. Form into egg-shaped balls; place in a greased pan, sprinkle the tops with grated cheese, allowing about one teaspoonful for each ball, and brown lightly in a very hot oven, 500° F. Arrange

around the ham as a border. Pour the tomato sauce around, not over, the ham, and serve all very hot.

—*Good Housekeeping*

### ITALIAN TOMATOES

Turn a quart jar of canned tomatoes in mixing bowl and add

Six onions, chopped fine  
 One bunch of soup greens, chopped fine  
 One and one-half cups of breadcrumbs  
 One cup of grated cheese  
 Two teaspoons of salt  
 One teaspoon of pepper  
 Bits of garlic

Stir all together to blend, turn in a well greased baking dish and sprinkle the top with breadcrumbs and grated cheese.

### TOMATO CHIMASE

Select large tomatoes and then cut a slice from the top and scoop out the contents. Now place in a mixing bowl

One cup of finely chopped cold meat  
 One-half cup of finely chopped onions  
 One cup of fine bread crumbs  
 Three tablespoons of bacon fat  
 One cup of thick cream sauce  
 One teaspoon of salt  
 One-half teaspoon of white pepper  
 Tiny bit of garlic  
 One green pepper, chopped fine

Mix, then fill into the tomatoes and tie each tomato in individual pudding cloths. Drop in boiling water and cook for twenty minutes. Lift and let drain for three minutes, then turn on slices of toast and serve with red rabbit sauce.

### RED RABBIT SAUCE

Place in a sauce pan

One cup of very thick cream sauce  
Pulp from tomatoes  
Three tablespoons of grated onion  
One green pepper, minced fine  
One teaspoon of salt  
One-half teaspoon of paprika  
Two-thirds cup of grated cheese

Heat slowly to the boiling point and then serve.

### BROILED TOMATOES

Slice as many tomatoes as are needed without paring them. Dip the thick slices in butter, and dust with pepper, salt and a little sugar. Lay the slices on a greased broiler and broil on both sides. Lay on a hot dish and garnish with toast sippets and cress.

### BAKED STUFFED TOMATOES

Wash one cup of dried lima beans and soak over night; in morning cook until tender, drain well and season with salt and pepper. Add

Two tablespoons of finely minced parsley  
Two tablespoons grated onion  
Two well beaten eggs  
Three tablespoons of butter

Whip up to blend and fill into tomatoes that have a slice cut from the top and pulp scooped out; place in baking dish and add one-half cup of water to prevent the tomatoes bursting while baking. Bake for thirty minutes, and just five minutes before removing from the oven, lay a thin strip of bacon over the top of each tomato. When nicely browned they are ready to serve. Serve with Hollandaise sauce.



### TOMATO BASKETS

Select the tomatoes carefully so that they will be as nearly the same size and shape as possible. Scald and chill them, then slip off the skins and scoop the centers out deeply, leaving scarlet cups to be filled later. Set the tomato cups away in the refrigerator until a few moments before serving. Select one bunch of asparagus for six medium tomatoes. Cook only the points of the asparagus in boiling, salted water. The rest of the stalks will make a delicious cream soup for luncheon. Chill the points and dress them with a Chantilly sauce. Arrange them in the tomato baskets which have been brushed on the inside also with the sauce, and make handles of strips of green pepper or celery, slipping the ends down deep in the sides of the baskets.

### CHANTILLY SAUCE

The Chantilly sauce consists merely of a good mayonnaise or boiled salad dressing to which has been added enough horseradish sauce to make it spicy hot. To each half-cupful of dressing allow one or two teaspoonfuls of grated horseradish, the exact amount depending upon the strength of the latter. The tomato pulp removed from the baskets is also cooked and pressed through a sieve, then added, when cold, to the sauce. One-half teaspoonful of grated onion to this same amount of sauce imparts a flavor welcome to many persons.

—*Good Housekeeping*

### TOMATO FRITTERS

Cut medium sized tomatoes in slices one inch thick. Now prepare a batter as follows. Place in a bowl:

- One cup of flour
- Two-thirds cup of water
- One tablespoon of shortening
- One-half teaspoon of salt
- One egg
- Two tablespoons of grated onion

## R E C I P E S

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Beat to a smooth mixture, then dip in the slices of tomato and fry until golden brown in smoking hot fat. Lift, drain and serve with cheese sauce.

### TOMATO TIMBALES

- 3 cupfuls strained canned tomatoes
- 1 $\frac{3}{4}$  teaspoonfuls salt
- $\frac{3}{8}$  teaspoonful pepper
- 1 onion
- 1 tablespoonful sugar
- 2 eggs
- $\frac{3}{4}$  cupful soft breadcrumbs
- 1 $\frac{1}{2}$  cupfuls medium white sauce
- $\frac{1}{2}$  cupful grated cheese
- $\frac{1}{2}$  teaspoonful paprika

Cook the strained tomatoes, the onion finely chopped, sugar, one and one-fourth teaspoonfuls of salt, and one and one-fourth teaspoonful of pepper together for fifteen minutes. Add the breadcrumbs and the eggs slightly beaten. Pour into buttered timbale moulds, place in a pan in which about a cupful of water has been poured, and bake at 350° F. for about forty-five minutes or until set. Unmold and serve with cheese sauce made by adding the cheese and the rest of the seasonings to the white sauce.

—*Good Housekeeping*

### MIXED VEGETABLES, SWEDISH STYLE

Six tomatoes of medium size are required for it, and these are scalded, skinned, and then chilled. Three cold, boiled potatoes, two small, cooked beets, one cupful of cooked peas or lima beans, and a head of lettuce or endive are the other vegetables used in its making. Two hard-cooked eggs are also essential. Wash the lettuce and slice the potatoes and beets. Cut the eggs in halves crosswise and press the yolks through a coarse sieve; slice the whites in delicate rings. Arrange the lettuce or endive on a platter; place the tomatoes, sliced, in the center and cover with

a layer of boiled salad dressing. Over the tomatoes, but not concealing them entirely, place a layer of sliced potatoes, each dipped in the dressing. The beet slices come next; then the beans or peas mixed with a little of the dressing. Over the whole sprinkle the sifted egg-yolk, and garnish the lettuce or endive about the edge of the dish with the rings of egg-whites.

—*Good Housekeeping*

#### HARLEQUIN OF EARLY VEGETABLES

Select new peas, tiny onions, beets, and new carrots diced the size of peas. Cook them in boiling, salted water, using as little of the water as possible and letting it boil away toward the end of the cooking; save all drained off to add to soup. Also cook one or two dozen stalks of asparagus of uniform length. When all are done, skin and dice the beets finely. Arrange the stalks of asparagus in a cross on a flat platter or chop plate and place each vegetable, after seasoning well with salt, pepper, and melted butter, in a quarter-division formed by the asparagus. Place in the center a rosette of mashed potato topped by a sprig of parsley. Four French chops may be used for the dividing lines, if wished, making an attractive "one-piece" meal.

—*Good Housekeeping*

#### LUNCHEON PEPPER POT

Place in a kettle one quart of consommé, bouillon, or any clear, strong soup. Add one pint of water to allow for boiling away, and four tablespoonfuls each of shredded carrot, green pepper, and celery. Cook until the vegetables are tender and season highly to taste with salt, paprika and a dash of cayenne pepper. Divide into four portions at serving time and put into individual casseroles or soup bowls. Have ready four rounds of toast, on each of which has been melted and lightly browned in a hot oven a thin slice of cheese. Lay one in each casserole, place a poached egg on each, sprinkle with salt, paprika, and pepper, and dot with butter. Serve at once.

—*Good Housekeeping*

## OMELET WITH SPRING VEGETABLES

Make a three-egg omelet, beating yolks and whites separately and adding to the yolks one-half teaspoonful of salt, one-eighth teaspoonful of pepper, one-fourth teaspoonful of paprika, and three tablespoonfuls of milk with which is mixed one teaspoonful of flour. Fold in the stiffly-beaten egg-whites lightly, pour into a hot frying-pan containing two tablespoonfuls of melted butter, and cook slowly until the bottom is delicately browned and the omelet is light and puffy; then place in a warm oven for a few minutes until the top of the omelet is dry. Crease the center with a knife, and before folding over, place in the middle of one side a few spoonfuls of any highly-seasoned buttered or creamed vegetables. Fold over, slip on a hot platter, garnish, and serve at once. A tomato or cheese sauce may be poured around the omelet.

—*Good Housekeeping*

## VEGETABLE LOAF

Make a hash of any minced vegetables on hand, potato predominating; include a little celery and onion, if possible, or use celery and onion salt. Season highly, add a beaten egg and moisten additionally with a little stock or milk. Pour into a very liberally margarined bread pan or other mold, and bake slowly until a crust has formed; invert carefully on a hot platter, garnish with thinly sliced hard-boiled egg and serve with hot corn bread. Tomato sauce may be poured around if desired.

## MEATLESS MEAT LOAF

Two cups cold cooked beans, 2 cups bread crumbs, 1 cup walnuts (ground or chopped fine). One bell pepper chopped fine, 1 egg, 2 tablespoons melted butter, salt and pepper to taste. Mix all ingredients thoroughly. Shape into loaf and bake 30 minutes in moderate oven. Serve with tomato sauce.

**HOT VEGETABLE LOAF**

Run cold, boiled potatoes through the meat chopper, also cooked carrots and beets in any liked proportion; add a few cooked peas, string beans or small shell beans. Season with salt, pepper, paprika and celery salt, and moisten with milk or thin gravy or both; add a tablespoonful or two of melted butter and pack in a well-buttered bread pan or other mold and bake in a good oven until a brown crust is formed all over. Tip out carefully on a hot serving dish, surround with a ring of sliced beets, or hot hard-boiled eggs, or simply garnish with parsley.











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